

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Mont Sec Viviano-Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2010
ALCOHOL:	13.8%
ACIDITY (%):	0.62 (As Tartaric)
pH:	3.63
RESIDUAL SUGAR (%):	.12
BRIX at HARVEST:	24.5
YEAST:	BM 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	30 months in 59 gallon oak barrels, both French and American Oak.

VEGAN Friendly



UPC Number: 7-37492-40001-7
750 ML Bottles/Case: 6
Weight LBS/Case: 20.5

Cases/Pallet: 112
Cases/Tie: 28
Ties/Pallet: 4

Mont Sec Viviano Cabernet Sauvignon was developed to enhance the fine dining experience of high end restaurants. Mont Sec is a vineyard located in Far West Texas that has produced many fine Cabernet Sauvignon vintages. Our 2010 Mont Sec Texas Viviano is a blend of 84% Cabernet Sauvignon and 16.0% Sangiovese.

The focus with this wine is on complex aromatics and flavors from extended barrel aging. Aromatics include layers of spice, plum, dried cherries and cedar supported by medium tannins and flavorful on the palate. Serve Mont Sec Viviano with Colorado Lamb, Texas beef tenderloin, rib-eye, buffalo or venison. Mont Sec Viviano will continue to develop complexity as it bottle ages.

Serve Mont Sec Viviano at a cool room temperature (58-70F).