

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Raider Riesling
APPELLATION:	Texas
VINTAGE:	2010
ALCOHOL:	13.2%
ACIDITY (%):	0.85 (As Tartaric)
pH:	3.43
RESIDUAL SUGAR (%):	3.0
YEAST:	WE372
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Stainless steel tank fermented, no oak used.

VEGAN Friendly



UPC Number: 0-88596-21008
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 75
Cases/Tie: 15
Ties/Pallet: 5

Each year Llano Estacado Winery produces limited amounts of Red Raider wines. Red Raider wines were developed as a partnership between two icons of West Texas - Texas tech University and Llano Estacado Winery. With a portion of the sales going to support the Texas Tech Alumni Association and the Wine Marketing Research Institute at Texas Tech University.

Our 2010 Raider Riesling is produced from 100% Texas grapes. It is a blend of 75% Riesling and 25% Gewurztraminer we harvested August 10th, 2010 with just a kiss of Botrytis(noble rot), don't surprised if you detect a touch of dried apricot or peach in the aroma...a fantastic fruity wine with balanced sweetness.

Raider Riesling is a fine example of a sweet dessert style Riesling made from Texas grapes. We recommend this wine be served chilled with your peach cobbler and West Texas BBQ on Game Day!

"GO TECH!!!!" Support your alma mater while enjoying Texas' Best