

Winemaker's Notes

PRODUCT INFORMATION SHEET

TYPE:	Stampede
APPELLATION:	Texas High Plains
VARIETIES:	Petite Verdot, Petite Syrah, Syrah, Cabernet Sauvignon
VINTAGE:	2011
ALCOHOL:	12.3%
ACIDITY (%):	0.54 (As Tartaric)
pH:	3.85
RESIDUAL SUGAR (%):	.11%
YEAST:	BM 4x4
FERMENTATION:	83° Degrees F (Temp.)
OAKING:	Aged 16-months, 59 gallon French and American Oak.



UPC Number: 0-88596-53101-6
750 ML Bottles/Case: 6
Weight LBS/Case: 17.3

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

Stampede was created by winemakers that believe in the magic of blended wines. Stampede is composed entirely of Texas High Plains grapes, with 57% Petite Verdot, 29% Petite Sirah, 13% Syrah and 1% Cabernet Sauvignon.

Deep red in color, perfumed with complex ripe aromatics of plum, dried cherries, red licorice, this wine is medium bodied with rich ample tannins, with a finish that is firm with hints of prune.

Wine and food is a natural match. This is a perfect complement to all meats. Being that this wine originated from grapes grown the Texas High Plains, try Stampede with your favorite cut of North American Buffalo!