

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Chardonnay 93%, Chenin Blanc 3%
APPELLATION:	Texas
VINTAGE:	2013
ALCOHOL:	13.1%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.44
RESIDUAL SUGAR (%):	.50%
OAKING:	191 days in neutral French Oak, partial malo-lactic fermentation



UPC Number: 0-88596-10406-7
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 70
Cases/Tie: 14
Ties/Pallet: 5

In 2013 Chardonnay grapes were in limited production. Fortunately the Mont Sec Vineyard produced small quantity of high quality fruit. As a result the 2013 Cellar Reserve Chardonnay is composed principally from Chardonnay grapes grown on the Mont Sec Vineyard located in Far West Texas. This wine is composed of 97% Chardonnay and 3% Chenin Blanc. To enhance the fruity aromatic components, the juice was cold fermented in stainless steel tanks. After fermentation; the fresh wine was aged on its lees and aged 191-days in neutral French Oak puncheons. These final steps are taken to enhance mouth texture and complexity of aroma. Our 2013 Reserve Chardonnay has partially completed secondary "ML" fermentation, also contributing to the texture of the wine while adding to the complexity of aromatics.

Llano Estacado Reserve Chardonnay was bottled on September 9th, 2014. It is a medium bodied white wine that will improve in complexity from additional bottle aging thru 2016. Our 2013 Reserve Chardonnay features layers of aromas from; tropical fruit and spice to fresh pears. When serving with food, consider richly textured fish such as halibut, cod, sea bass or lobster. For something different try grilling pork tenderloin that has been rubbed in Jamaican spices.