

Winemakers Notes

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| Type: | Stampede |
| VARIETIES: | Aglianico, Montepulciano, Tempranillo, Barbera |
| VINTAGE: | 2013 |
| APPELLATION: | Texas High Plains |
| ALCOHOL: | 13.3 % |
| ACIDITY %: (AS TARTARIC) | 0.61 g/100ml |
| pH: | 3.68 |
| RESIDUAL SUGAR (%): | 0.11 % |
| YEAST: | Feral and commercial |
| FERMENTATION TEMP. (DEGREES F) | 83 F |
| OAKING: | aged 16-months, 59-gallon neutral French oak barrels sourced from the center of France |
| UPC NUMBER: 0-88596-53101-6 | TIE/PALLET: 5 |
| 750ML BOTTLES/CASE: 12 | CASES/TIES: 15 |
| CASES/PALLET: 75 | WEIGHT LBS/CS: 35 |



Stampede was created by winemakers that believe in the magic of blended wines. Stampede is composed entirely of Texas High Plains grapes, with 54% Aglianico, 21% Montepulciano, 14% Tempranillo and 11% Barbera.

Deep ruby-red in color, with dominant complex savory aromatics of wild herbs, intermingled with ripe red berries. This wine is medium bodied with rich tannins and firm acidity, and will pair well with a variety of rich and savory meals such as pasta with a rich red sauce, roasted red meats, or simple classics like Margherita pizza.