

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	1836 White
APPELLATION:	Texas
VINTAGE:	2014
ALCOHOL:	12.8%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.52
RESIDUAL SUGAR (%):	.14
OAKING:	Stainless Steel Fermentation, 6 months neutral oaking in French oak puncheon.



UPC Number: 0-88596-18360-4
750 ML Bottles/Case: 6
Weight LBS/Case: 16.0

Cases/Pallet: 112
Cases/Tie: 28
Ties/Pallet: 16

“1836” is made with the intent of showing the best of what Texas has to offer. The 2014 “1836” Texas White Table Wine is a blend of 49% Roussanne 30% Chardonnay and 21% Viognier.

1836 White has partially completed malo-lactic fermentation and has spent time in French tight grained, 26-month air dried Medium+ toasted oak puncheons. Winemakers took these steps to enhance the complexity of aroma and elevate texture on the palate. “1836” White is medium-bodied with aromas of honey, mango, chamomile and a hint of citrus peel. Once in the mouth it is rich in texture and demonstrates well balanced acidity.

“1836” White is a natural for food pairing, especially with exotic-spice dishes such as; cumin, ginger, curry, apricots, persimmon and almonds. Try with pork tenderloin, herb rubbed lamb, rich seafood, use your imagination. Our best to you!