

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cellar Reserve Chardonnay
APPELLATION:	Texas
VINTAGE:	2014
ALCOHOL:	12.9%
ACIDITY (%):	0.59 (As Tartaric)
pH:	3.63
OAKING:	105 days in neutral French Oak.



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 2014 Texas Chardonnay grapes were in limited production. Yet the Mont Sec Vineyard in far West Texas came through with some excellent, high quality fruit.

As a result, this beautiful 2014 Cellar Reserve Chardonnay is composed principally from the Mont Sec Vineyard. This release is 100% Chardonnay; no other varietals were added or needed. To showcase the lush, fruity aromatic components, the juice was cold fermented in stainless steel tanks. After fermentation; the fresh wine was aged on its lees and spent 105-days in neutral French Oak barrels. These steps are taken to enhance mouth texture, complexity, and aroma. Our 2014 Reserve Chardonnay has also completed secondary malo-active fermentation, which also contributes to the texture of the wine while adding to the complexity of aromatics.

This exquisite 2014 Llano Estacado Reserve Chardonnay was bottled on June 26th, 2015. It is a medium bodied white wine that is drinking wonderfully now, and will improve in complexity from additional bottle aging thru 2016. Our 2014 Reserve Chardonnay features layers of aromas from; tropical fruit & spice, to Bartlett pears. When serving with food, consider richly textured seafood dishes such as salmon, halibut, sea bass, crab legs, or lobster. For something different, try pairing it with grilled pork tenderloin that has been rubbed in Jamaican spices. Cheers!