

Winemaker's Note

VARIETY:	1836 White Blend
Varietals in blend:	52% Marsanne, 42% Viognier, 6% Roussanne
VINTAGE:	2018
APPELLATION:	100% Texas
ALCOHOL:	13.9 %
pH:	3.65
ACIDITY:	0.55% (as Tartaric)
RESIDUAL SUGAR (%):	0.05
OAKING:	Fermented with untoasted French oak and aged in lightly toasted French oak 500-L barrels for 14 months.

UPC NUMBER: 0-88596-18360-4

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIE: 14

CASES/PALLET: 70

WEIGHT LBS/CS: 33



The 1836 brand is produced with the intent of showing the unique terroir of our vineyards and the spirit of Texas winegrowers. The grapes sourced for this wine are the best parcels of fruit from our premium vineyards in West Texas.

Our 2018 "1836 White" is an aromatic and richly textured blend of Viognier, Marsanne, and Roussanne. This wine was aged "sur lie" for several months and was also allowed to partially complete malolactic fermentation. Winemakers took these steps to enhance the complexity of aroma and elevate texture on the palate. 1836 White is medium bodied with aromas of peach, apricot, white flowers, honey, and a hint of citrus peel. Once in the mouth, it is rich in texture and demonstrates well balanced acidity.

Enjoy it with richer seafood dishes like Lobster, King Crab and cheese-based fondues.

This wine will continue to complex in the bottle for the next 5-7 years. For optimal drinking, decant before serving into a Burgundy style wineglass.