

Llano Estacado Winery
Winemaker's Note

Gluten Free

VARIETY:	Chardonnay
VINTAGE:	2018
APPELLATION:	Texas
ALCOHOL:	13.9 %
pH:	3.43
ACIDITY:	7.7 g/L (as Tartaric)
RESIDUAL SUGAR:	0.0 g/L (dry)
STORAGE:	Aged 7 months on its lees in Stainless Steel tanks and neutral barrels from various coopers



UPC NUMBER: 88596-10306

CASES/TIE: 14

750ML BOTTLES/CASE: 12

TIES/PALLET: 5

CASES/PALLET: 70

WEIGHT LBS/CASE: 37

The 2018 Chardonnay is a blend of 76% Chardonnay and 24% Marsanne all sourced from our premium West Texas vineyards. This wine was blended as juice, cold fermented in our stainless steel tanks to create a fruity and aromatic wine, and then left to age on its lees for 7 months in the same tank to add some richness on the palate. By withholding contact with new oak barrels and limiting the degree of malo-lactic fermentation, we achieve a green-gold tinged wine with crisp acidity and tropical fruit flavors, with a smooth yet refreshing finish.

This un-oaked Chardonnay is a fine accompaniment to many seafood, veal and poultry dishes. Serve cool in a white wine glass with a narrow aperture. Enjoy!

