

Winemaker's Notes

VARIETY:	Cellar Reserve Merlot
VINTAGE:	2019
APPELLATION:	Texas High Plains AVA
ALCOHOL:	13.9 %
ACIDITY %: (AS TARTARIC)	0.67%
RESIDUAL SUGAR %:	0.01%
pH:	3.62
OAKING:	Heavily toasted French oak from Boise cooperage in contact for several weeks and matured in neutral oak barrels until bottling.
UPC NUMBER: 88596-11909	TIE/PALLET: 5
750ML BOTTLES/CASE: 12	CASES/TIE: 15
CASES/PALLET: 75	WEIGHT LBS/CS: 34



From selected small batches of wines, our Cellar Select wines represent the finest Llano has to offer. Our goal is to produce a wine that exhibits the true expression of this variety from our best Texas vineyards.

The 2019 Cellar Reserve Merlot is mostly Merlot (85%) sourced from the high elevation (3,500') Paka vineyard (Terry County) in the Texas High Plains AVA. The remaining 15% of the blend is Petit Verdot sourced from Dell Valley Vineyard (Hudspeth county) located on the high, Chihuahuan desert in far West Texas. Harvest dates were August 25th and September 5th, 2019.

Fermented warm (78 F) in 10-ton, stainless steel fermenters with cultured yeast and daily pump overs w/ air injection. Maceration time was 22 days before pressing out tank. 12.5 % of press wine was blended back into free run and wine was allowed to complete Malolactic in stainless steel tanks. Blend assemblage occurred in mid-October; wine was kept in stainless steel for oak integration. New oak profile was designed using Boise Oak and integrated with Micro oxygenation over several weeks. The blend was pumped into neutral barrel, lees and all, during the third week of November. Bottling occurred in late Summer 2020. This is a classic style of Merlot that goes well with a choice cut of Prime Rib, Filet Mignon or hearty cheeses.