

Winemakers Notes

VARIETY:	Montepulciano
VINTAGE:	2019
APPELLATION:	Texas High Plains, Reddy Vineyard and Newsom Vineyards
ALCOHOL:	13 %
pH:	3.53
RESIDUAL SUGAR:	3.1 g/L
OAKING:	Aged 9-months in 500-Liter neutral French oak puncheons



The Llano Estacado wine club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

Usually, in wine industry lingo, “the selection” indicates choosing the best barrels or tanks for a particular wine during bottling time. In this case, our extreme selectiveness was with the grapes! The vines had their crop thinned 3 times throughout the almost 6 month growing season, and harvested grapes were machine sorted at the winery before we were satisfied. I guess we take Montepulciano a bit seriously around here! This terroir driven wine is highly perfumed with complex ripe aromatics of plum, earth, dried cherries, with just a kiss of toasty oak. This is a medium bodied wine with refreshing acidity and soft, lush tannins. We recommend pairing this wine with bbq, tex-mex, classic red sauce pasta dishes, and grilled poultry. Only 65 cases were produced after this very selective effort.