

# Winemaker's Notes

## Rolling Smoke Red Blend

VARIETIES: Merlot (44%), Mourvedre (24%), Tempranillo (18%), Cabernet Sauvignon (12%), Cabernet Franc (2%)

VINTAGE: 2022

APPELLATION: Texas

ALCOHOL: 13.8%

pH: 3.57

ACIDITY: 6.8 g/L (as tartaric acid)

RESIDUAL SUGAR: 1.3 g/L



UPC NUMBER: 0-88596-41018-2

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIE: 15

CASES/PALLET: 75

WEIGHT LBS/CS: 37

Aptly named because of the action of the smoke produced from burning wood to flavor Texas-styled meats on traditional cookers & grills. The same pride that goes into crafting Lone Star BBQ goes into the production of this lush red blend.

Crafted to pair well with smokey, spicy, savory nature of Texas BBQ, expect aromas of dark berries, ripe plum, and hints of chocolate all surrounded by a subtle smokey, leather earthiness.

Enjoy a glass of Rolling Smoke with your favorite cut of brisket, ribs, chicken, and/or sausage fresh off the grill.