



About Llano Estacado

Nestled in the heart of Texas wine country, Llano Estacado Winery is one of the state's pioneering and most celebrated wineries, committed to showcasing the unique terroir and exceptional grape quality of the Texas High Plains. Since our founding in 1976, we have partnered with Texas vineyards to craft wines that reflect both the rich heritage and vibrant spirit of our region. Known for bold reds, crisp whites, and innovative blends, Llano Estacado combines traditional winemaking with a passion for quality and authenticity. Each bottle is an invitation to experience Texas wine at its finest, made by people who understand that wine is more than a drink—it's a story from vine to glass.

The Wine

The 2022 Riesling from Llano Estacado is a refreshing and elegant white wine that captures the essence of grace and finesse. This vintage radiates with a clear, pale straw color, inviting you to discover its delicate complexities. The nose is greeted with an aromatic bouquet of crisp green apples, ripe peaches, and a hint of citrus blossom, conjuring images of a serene orchard in springtime. On the palate, this Riesling is beautifully balanced, blending the crisp acidity characteristic of the varietal with a gentle sweetness that caresses the taste buds. Notes of honeyed fruit and a subtle minerality lead to a clean, lingering finish that leaves a memorable impression.

Ideal for a variety of occasions, from casual gatherings to more formal affairs, the 2022 Riesling from Llano Estacado is a versatile wine that pairs wonderfully with light seafood dishes, spicy Asian cuisine, or enjoyed on its own as a delightful sipper.

Technical Information

VARIETY: 93% Riesling, 7% Gewürztraminer

WINE MAKING: The 2022 Llano Estacado Riesling was crafted to capture the varietal's natural elegance and bright acidity. Fermented in stainless steel, this wine preserves its fresh, aromatic profile, featuring notes of green apple, citrus, and a hint of floral. The result is a balanced, semi-dry Riesling with a clean, crisp finish, perfect for those seeking a refreshing and expressive white wine experience.

SERVING SUGGESTIONS: The 2022 Llano Estacado Riesling is best served well-chilled at 45-50°F (7-10°C) to enhance its crisp acidity and aromatic qualities. This versatile Riesling pairs beautifully with spicy Asian cuisine, light seafood, roasted vegetables, and soft cheeses. Its semi-dry profile and refreshing finish also make it an excellent choice for sipping on its own or enjoying with light appetizers.

AGING: Stainless steel tanks

ALC. BY VOL.: 10.7%



Winemaker: Jason Centanni