



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 Sauvignon Blanc from Llano Estacado is a vibrant and invigorating white wine that captures the essence of a refreshing breeze on a summer day. This vintage shines with a pale straw color, hinting at the lively flavors within. On the nose, it offers an enticing bouquet of zesty citrus, fresh-cut grass, and a touch of tropical fruits, creating an aroma that's both invigorating and inviting. The palate is a harmonious blend of bright acidity and crisp fruitiness, where the flavors of citrus, green apple, and a hint of passionfruit dance playfully. This Sauvignon Blanc is light-bodied with a clean, refreshing finish that leaves a lasting impression.

Whether enjoyed as a crisp aperitif, paired with light seafood dishes, or simply as a revitalizing sipper, the 2022 Sauvignon Blanc from Llano Estacado is a versatile wine that promises to brighten any occasion with its lively character and zest for life.

Technical Information

VARIETY: 100% Sauvignon Blanc

WINE MAKING: The 2022 Llano Estacado Sauvignon Blanc is crafted to showcase the vibrant, crisp nature of this varietal. Fermented and aged in stainless steel, this wine retains its bright acidity and fresh fruit character, with notes of citrus, green apple, and a hint of tropical fruit. The result is a lively, refreshing Sauvignon Blanc with a clean, zesty finish, embodying a pure and expressive style.

SERVING SUGGESTIONS: The 2022 Llano Estacado Sauvignon Blanc is best enjoyed well-chilled at 45-50°F (7-10°C) to emphasize its crisp acidity and fresh, fruity notes. This wine pairs wonderfully with fresh seafood, goat cheese, green salads, and light pasta dishes. Its bright and refreshing profile also makes it an excellent choice for warm weather and casual sipping or as a lively aperitif.

AGING: Stainless steel tanks

ALC. BY VOL .: 13.3%

Winemaker: Jason Centanni

