



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

Step into a world of sunshine and smiles with Llano Estacado's Sweet Chenin Blanc, a wine that's like a ray of sunshine in a bottle! This delightful sweet white is a playful symphony of luscious fruit flavors, combining the zesty zing of citrus with the sweet caress of ripe peaches and a hint of honey. It's like a summer daydream, perfect for sipping on a warm afternoon or pairing with your favorite light-hearted moments.

Whether you're toasting to good times with friends or enjoying a quiet sunset, the Llano Estacado Sweet Chenin Blanc is your go-to for a splash of sweet joy. So, pour a glass, kick back, and let the sweet serenade of this charming wine lift your spirits!

Technical Information

WINE MAKING: Llano Estacado Sweet Chenin Blanc is crafted to emphasize the natural sweetness and aromatic profile of Chenin Blanc grapes. Carefully fermented in stainless steel, this wine preserves the bright acidity and floral notes characteristic of the varietal, along with layers of honeyed citrus and tropical fruit flavors. The result is a beautifully balanced wine with a lively, refreshing finish, capturing the essence of Chenin Blanc in each sip.

SERVING SUGGESTIONS: Llano Estacado Sweet Chenin Blanc is best served chilled at 45-50°F (7-10°C) to enhance its refreshing acidity and delicate floral aromas. This wine pairs wonderfully with light salads, creamy cheeses, and seafood dishes, as well as mildly spicy cuisine, where its subtle sweetness can balance the flavors. It's also delightful as a solo sip, perfect for warm days or as a fresh aperitif.

AGING: Stainless Steel Tanks

ALC. BY VOL.: 11%