



EL LLANO
 (“EL YA NO”)

THE STORY

Named in honor of Rolando’s hometown of El Llano, Michoacan, Mexico, this wine has quickly become one of the most popular wines in our portfolio. What began as an “interesting little blend” back in 2002, has morphed into a wine whose demand we can barely keep up with! Don’t be surprised if you come across the Red Label in your favorite restaurant or wine bar.

APPEARANCE:

If you’re looking for a visual descriptor for this wine, in a word...DARK! Historically, one of the hallmarks of El Llano has always been its deep, dark appearance. It’s the first indication that you are about to enjoy something unique and special. The viscosity which is showcased by a display of attractive legs is further indication as to the rich, full-bodied nature of this wine.

AROMA:

In Mexico, there is a local baking ingredient called pilonsillo which elicits aromas similar to that of molasses. With eyes closed and wine swirling in the glass you can pick up an essence of pilonsillo mingling with a rush of freshly crushed blackberries & black fruits. Hints of espresso, graphite and fresh-cracked pepper add to the anticipation.

TASTE:

Elegance in disguise is what this wine personifies. While substantial in appearance and aroma, El Llano is a welcome accompaniment to any meal. With its velvety-rich texture, well integrated tannins and beautiful acidity the complexity and layered dimensions of this wine allow it to be paired with a vast array of flavors and cuisine.

VINEYARD

Vineyard Manager Herrera Vineyard Mgmt.
 Appellation Napa Valley
 Harvest Dates October 2008
 Harvest Brix 25.2
 Yield 6 lbs. per vine

WINEMAKING

Winemaker Rolando Herrera
 Varietal 66% Cabernet/ 34% Syrah
 Alcohol 14.5%
 Aging 20 months
 Type of Oak 100% French / 50% new

CASES PRODUCED: 3,000 CASES