

2017

SUPER TEXAN




FLAT CREEK
ESTATE

You don't get to invoke the name of Texas without making something bold. We went beyond that by making something super. Super Texan 2017 by Flat Creek Estate blends our Sangiovese and Montepulciano while infusing Petite Sirah and Primitivo grapes, creating a wine that proudly showcases the full flavor of the Lone Star State.



BY THE NUMBERS

ALCOHOL	14.3% Vol.	RESIDUAL SUGAR	0 g/L
TOTAL ACIDITY	6.0 g/L	AGING PROGRAM	36 months, French Oak & Hungarian Oak
SIZES	 750ml bottles		750ml 12pk

PRODUCTION TECHNIQUE

This exceptional vintage underwent stainless steel fermentation to capture the vibrant essence of the grapes. It then embarked on a transformative journey, aging gracefully for 36 months. Roughly half of the blend matured in new French and Hungarian oak barrels, imparting rich complexity and structure, while the remainder rested in neutral oak to develop finesse and balance. The result is a wine of remarkable depth and character that pays homage to the diversity of our Texas terroir.

ORIGIN

- **91% FLAT CREEK ESTATE**
(Texas Hill Country)
- **6% HOOVER VALLEY**
(Texas Hill Country)
- **3% DIAMANTE DOBLE**
(Texas High Plains)

VARIETAL

75% Sangiovese, **16%** Montepulciano,
6% Petite Sirah, **3%** Primitivo

SOIL

- **Sangiovese, Montepulciano:**
Limestone
- **Petite Sirah:** Granite and Limestone
- **Primitivo:** Red sandy loam

BOUQUET

Black currants, raspberries,
and a hint of Sichuan pepper

TASTE

A balanced medium body offers flavors
of black cherry and fresh plum, finishing
with a soft touch of vanilla. Perfect for
everyday enjoyment.

PAIRING SUGGESTIONS

Cheddar cheeseburger,
Chili con carne

