

2010 DUCHMAN FAMILY WINERY VERMENTINO

Duchman Family Winery

100% Texas Grapes. 100% Texas Wines. Since 2006, that has been the driving ideology behind Duchman wines. By working with the top growers in the state, selecting the varietals best suited for Texas, and adhering to exacting standards in the winery, Duchman Family Winery has consistently produced top level wines from our home in Driftwood, Texas. Winemaker Dave Reilly is relentless in his pursuit of wines that are true to the character of the each varietal as well as to the soil from which they were born.

Grape

Vermentino is widely planted in Sardinia, Liguria, Piedmont and to a smaller extent in Corsica, Bolgheri, Languedoc, and Provence. Outside of Sardinia (and Texas), Vermentino is known by a variety on monikers including Pigato, Favorita, and Rolle. Vermentino is a late ripening varietal, and the resulting wines are typically aromatic, light, and possess a refreshing acidity.

Food Pairings

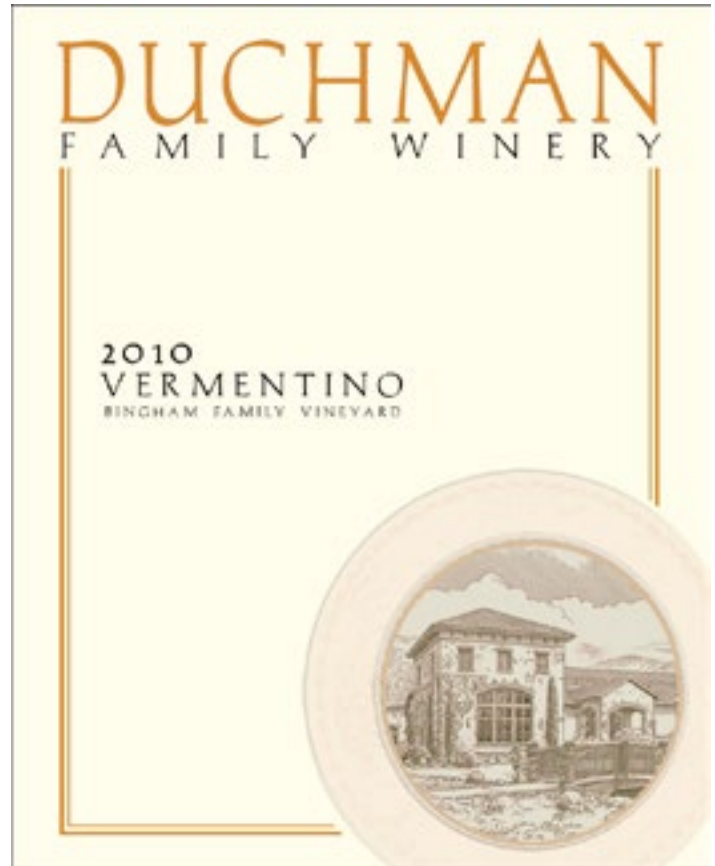
The lively 2010 Vermentino is a natural pairing for seafood, and is particularly well suited for oysters on the half shell.

Winemakers Notes

The 2010 Vermentino offers delicate nuances of white flowers and citrus blossom on the nose. Complex flavors of pear, grapefruit, and lime zest linger on the palate.

Awards

The 2010 Vermentino was recognized with a Gold Medal at the Dallas Morning News-TexSom Wine Competition.



Winemaker: Dave Reilly

Varietal: 100% Vermentino

Source: Bingham Vineyard

Appellation: High Plains AVA

Alcohol: 14.4

Brix at Harvest: 24.2

Cases Produced: 2704