

Duchman Family Winery Montepulciano

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 100% Montepulciano

WINEMAKING: Harvested from select vineyards on the Texas High Plains at elevations around 3,100 feet, where sandy loam soils and significant diurnal temperature shifts create ideal conditions for developing Montepulciano's complex character. This distinctive Italian variety exemplifies Duchman's commitment to showcasing Mediterranean grapes in Texas terroir. Harvested at optimal ripeness, the grapes are gently processed to preserve their rich varietal expression. Our signature extended aging program—four to five years in a combination of French and American oak barrels (with approximately 10% new oak) followed by at least twelve months of bottle aging before release—allows Montepulciano's naturally robust structure to achieve perfect harmony while preserving its deep fruit character. This patient approach transforms the grape's powerful nature into a wine of remarkable depth, complexity, and aging potential that stands as one of the finest examples of this variety outside of Italy.

ALCOHOL BY VOLUME: 14.5%

AGING: 4-5 years in French and American oak, 12 months bottle aging

THE STORY

Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

PHILOSOPHY: Patience defines their approach—seen in their 4-5 year aging in French and American oak. Where art meets science, each variety develops its truest expression, creating wines that speak of both heritage and place.

BIOGRAPHY: Since 2008, Dave Reilly has brought this vision to life by working with dedicated Texas High Plains growers. His commitment to 100% Texas fruit, extended aging and varietal integrity has established Duchman as a producer of award-winning wines that showcase the remarkable dialogue between tradition and Texas expression.

THE ADJECTIVES

OVERALL: Deep, Complex, Italian Soul with Texas Swagger

AROMAS / FLAVORS: Black cherry, plum, blackberry, violet, dried herbs, cocoa, leather, tobacco, subtle vanilla

MOUTHFEEL: Full-bodied, velvety tannins, balanced acidity, structured

THE SELLING POINTS

Duchman's patience reveals Montepulciano's Texas expression

PAIRINGS: Slow-cooked beef, venison, lamb shanks, Texas BBQ brisket, aged cheeses, mushroom-based dishes



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