

Duchman Family Winery Grape Growers Blend

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

WINEMAKING: Crafted from a thoughtful selection of the red varieties Montepulciano, Sangiovese, and Dolcetto, this blend exemplifies Duchman's commitment to highlighting the quality and diversity of 100% Texas-grown fruit. Harvested at optimal ripeness, each variety is vinified separately to preserve its distinct character before the final blend is assembled under winemaker Dave Reilly's careful direction. The wine is aged to achieve perfect integration while preserving the vibrant fruit expression that makes it so approachable. This balanced approach creates a wine that showcases the collaborative spirit between winery and growers, resulting in a harmonious expression that truly represents the potential of Texas viticulture.

ALCOHOL BY VOLUME: 13.5%

AGING: Appropriately aged in French and American Oak

THE STORY

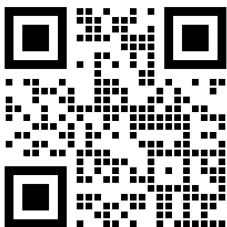
Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

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.



LEARN MORE



THE ADJECTIVES

OVERALL: Harmonious, Fruit-Forward, Celebration of Texas Growers

AROMAS / FLAVORS: Red cherries, black plum, raspberry, baking spices, subtle herbs, vanilla, hint of earth

MOUTHFEEL: Medium-bodied, soft tannins, refreshing acidity, balanced

THE SELLING POINTS

A delicious tribute to our dedicated Texas grape growers

PAIRINGS: Grilled meats, pasta with red sauce, Texas BBQ, charcuterie, pizza, roasted poultry, mild cheeses