

Duchman Family Winery

Texas Bianco

THE FACTS

COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

WINEMAKING: Bianco represents Duchman's playful side, crafted as an approachable counterpart to their more serious single-varietal wines while maintaining the same commitment to quality and Texas terroir expression. The blend combines Vermentino, Roussanne, and Trebbiano harvested from select vineyards on the Texas High Plains, where the high elevation, sandy loam soils, and significant day-night temperature variations create ideal conditions for these Mediterranean varieties to develop full aromatic complexity while maintaining bright acidity. After careful harvesting, each variety is fermented separately in temperature-controlled stainless steel tanks to preserve its unique aromatic profile and fruit purity. Fermentation is halted at precisely the right moment to retain a touch of natural sweetness that perfectly balances the wine's natural acidity. The final blend is thoughtfully composed to showcase the complementary nature of these three distinctive varieties—creating a refreshing, versatile wine designed for casual gatherings, al fresco dining, and pairing with a wide range of cuisines, particularly those with a touch of spice that harmonize beautifully with the wine's subtle sweetness.

ALCOHOL BY VOLUME: 13.0%

AGING: Ferment & finish in stainless steel to preserve aromatics

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: Vibrant, off-dry Italian blend, balanced fruit & acidity

AROMAS / FLAVORS: White flowers, Meyer lemon, juicy pear, honeysuckle, apricot, canned pears, subtle minerality

MOUTHFEEL: Lively, medium-bodied, silky texture, refreshing finish

THE SELLING POINTS

Refreshing Italian blend, perfect balance of fruit & acidity

PAIRINGS: Spicy Thai cuisine, Tex-Mex dishes, antipasto platters, light salads, grilled seafood, soft cheeses



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