

DUCHMAN

FAMILY WINERY

2011 TREBBIANO

Winemaker: Dave Reilly

Varietal: 100% Trebbiano

Source: Bingham Family Vineyards, Texas High Plains AVA

Alcohol: 13.0 Cases Produced: 760



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 varieties 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

Trebbiano is one of the most planted varieties in the world. Versatile Trebbiano is used in the production of fine Cognac, balsamic vinegar, and it appears as a component in over a third of all white wine DOCs in Italy, most notably Orvieto. Plantings of Trebbiano can be found in Portugal and Bulgaria as Thalia, Australia as "white hermitage", and as the most planted grape in all of France under the name Ugni Blanc. High yields and relatively resilient vines made Trebbiano a perfect choice for the High Plains of Texas.

Food Pairings

Duchman Trebbiano is, in a word, refreshing. Pairings with light seafood, salads, and fresh vegetables are very successful.

Winemakers Notes

Drought conditions in 2011 put a damper on yields, but grape quality was good. The lack of water served to concentrate flavors and elevate aromatics. Trebbiano displays notes of tropical fruit and citrus. Well balanced acidity allow this wine to be both the perfect match for a day by the pool and a sophisticated match to a well prepared meal.

