# DUCHMAN FAMILY WINERY

### 2012 VIOGNIER

Winemaker: Dave Reilly Varietal: 100% Viognier Source: Bingham Family Vineyards, Texas High Plains AVA Alcohol: 14.8 Cases Produced: 1600



# VIOCNIER

# **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

Viognier is widely planted and found in most of the major grape growing regions of the world to some extent. This was not always the case. In the mid 1960s, Viognier was virtually extinct, with as little a 30 acres under vine in the Rhone Valley. In the 1980s a resurgence brought Viognier back in to favor with growers around the world despite its reputation for being difficult in the vineyard. Viognier is typically aromatic, while differing winemaking techniques produce wine in a wide range of styles from this versatile grape.

## **Food Pairings**

The 2012 Viognier is a fantastic pairing for lighter vegetable dishes, ceviche, or even semi sweet fruit based desserts. Viognier's pairing versatility extends to foods that have a moderate spice, and it is an apt pairing for Thai food.

### **Winemakers Notes**

Viognier has been called 'springtime in a bottle'. Flavors of apricot, white peaches and tangerine. A beautiful acid to body balance, creating a harmonious and ultimately refreshing finish.

