

DUCHMAN

FAMILY WINERY

2010 MONTEPULCIANO

Winemaker: Dave Reilly

Varietal: 100% Montepulciano

Source: Oswald Vineyards, Reddy Vineyards, Texas High Plains AVA

Alcohol: 13.9 Cases Produced: 1760



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

The Montepulciano grape is primarily cultivated in the Abruzzo region of Italy. Wine bearing the Montepulciano d'Abuzzo designation must by law contain at least 85% Montepulciano, with allowances for up to 15% Sangiovese. Wines produced with the Montepulciano grape are typically aromatic with pronounced notes of dark fruit and earth.

Food Pairings

The 2010 Montepulciano is a well balanced wine that allows for a wide range of savory food pairings. The 2010 Montepulciano is substantial enough to pair with venison while the balanced acidity and earth tones also offer a nice complement to wild mushroom risotto.

Winemakers Notes

The 2010 Montepulciano was aged in neutral oak. Earth, saddle, and tobacco fill the nose of the wine, with generous blackberry and black cherry notes and a hint of spice on the palate.

