

# Winemaker's Notes

VARIETY: **"Fume Blanc" Semillon**  
67% Sémillon, 33% Sauvignon Blanc

VINTAGE: 2019

APPELLATION: Texas, Dell Valley Vineyard

ALCOHOL: 12.5%

pH: 3.28

RESIDUAL SUGAR: 1.2 g/L

FERMENTATION AND AGING: Fermented and aged in American oak 500-L barrels

BOTTLING DATE: 05/21/20

CASES BOTTLED: 74



The 2019 "Fume Blanc" is a traditional Bordeaux blend of Semillon (67%) Sauvignon Blanc (33%). The grapes for this wine were sourced from the high elevation Dell Valley Vineyard in West Texas. Picked at moderate ripeness to preserve flavors and acidity, the grapes were allowed to macerate on their skins for 8 hours prior to pressing and fermentation. The blend was made prior to fermentation in new American oak "puncheons" (large barrels), and the resulting wine spent its entire time in our cellars (8 months) on its yeast "lees", with weekly stirring, for maximum texture on the palate. On the nose, this wine has ripe tropical fruits (pineapple, mango, papaya), dried grass/herbs, as well as coconut. On the palate this wine has flavors of ripe melon, coconut crème, dried mango, and citrus; medium bodied with a creamy textural finish. We recommend serving this wine alongside creamy fairs such as risotto, fettuccine alfredo, as well as herbed chicken, duck or other poultry.

