

# Winemaker's Notes

VARIETY: **Verdelho**  
VINTAGE: 2020  
APPELLATION: Texas High Plains AVA, Tokio Vineyards  
ALCOHOL: 12.5%  
pH: 3.35  
ACIDITY: 6.7 g/L (as Tartaric acid)  
RESIDUAL SUGAR: 0.01 g/L  
STORAGE: Stainless steel  
BOTTLING DATE: 1/28/21  
CASES BOTTLED: 67



Originally native to the Portuguese island of Madeira, Verdelho is a newcomer to the warm climate and sandy soils of west Texas. Plantings of this variety in Texas are scarce, which makes finding a varietal wine from this ancient grape a rare occurrence. Traditionally used to make a sweet, fortified wine, we decided to take a non-traditional approach and make a more refreshing style, perfect for our hot Texas summers. We harvested early to retain a high acidity and planned a long, cold fermentation to yield a wine with fresh cut fruit aromas and an intertwined mineral complexity.

Seafood dishes such as shrimp salad, fresh mild white fish seared with olive oil, or oysters on the half shell are the recommended food pairing with this refreshing wine.

Serve at 45-50 F

