

Duchman Family Winery Grape Growers BBQ Rose

THE FACTS

COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 60% Dolcetto, 40% Sangiovese

WINEMAKING: BBQ Rosé represents Dave Reilly's commitment to creating the perfect bridge between red and white wines for Texas cuisine. Mediterranean red varieties grown on the Texas High Plains are harvested specifically for rosé production, ensuring optimal balance between fruit expression and refreshing acidity. Using the direct to press method, the grapes receive just enough skin contact to impart the wine's distinctive coral hue and subtle red fruit character while maintaining freshness. Cold fermentation in stainless steel preserves the vibrant aromatics and fruit purity. This deliberate approach creates a rosé with the structure to complement Texas' bold flavors while delivering refreshing balance. Neither an afterthought nor a byproduct, BBQ Rosé is crafted to handle everything from smoky barbecue to spicy Tex-Mex with equal grace. This thoughtful wine demonstrates Duchman's commitment to crafting authentic expressions of Mediterranean varieties that truly enhance the Texas dining experience year-round.

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless steel fermentation to preserve varietal character

THE STORY

Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

PHILOSOPHY: Patience defines their approach—seen in their 4-5 year aging in French and American oak. Where art meets science, each variety develops its truest expression, creating wines that speak of both heritage and place.

BIOGRAPHY: Since 2008, Dave Reilly has brought this vision to life by working with dedicated Texas High Plains growers. His commitment to 100% Texas fruit, extended aging and varietal integrity has established Duchman as a producer of award-winning wines that showcase the remarkable dialogue between tradition and Texas expression.

THE ADJECTIVES

OVERALL: Vibrant, Versatile, Year-Round Texas Food Rosé

AROMAS / FLAVORS: Fresh strawberry, watermelon, red cherry, citrus zest, subtle herbs, delicate flowers, mineral tones

MOUTHFEEL: Structured, balanced acidity, crisp refreshing finish

THE SELLING POINTS

The ideal bridge between red and white for Texas food

PAIRINGS: Smoked poultry, Gulf shrimp, spicy sausage, charcuterie, grilled vegetables, summer salads, pork

