

Duchman Family Winery

Sangiovese

THE FACTS

COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 100% Sangiovese

WINEMAKING: Harvested from select vineyards on the Texas High Plains at elevations exceeding 3,000 feet, where sandy loam soils and significant diurnal temperature shifts create ideal conditions for Sangiovese. This iconic Italian variety exemplifies Duchman's commitment to authentic varietal expression. Harvested at optimal phenolic ripeness, the grapes are gently processed to preserve their distinctive character. The wine matures in a combination of French and American oak barrels (with minimal new oak) followed by bottle aging, finding the perfect balance between structure and vibrant fruit expression. This thoughtful approach transforms Sangiovese's naturally bright, sometimes austere character into a wine of remarkable balance that authentically showcases both its Tuscan heritage and unique Texas terroir.

ALCOHOL BY VOLUME: 13.0%

AGING: Nine months in French and American oak, bottle maturation

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: Elegant, Tuscan Soul with Texas Character

AROMAS / FLAVORS: Sour cherry, red plum, dried herbs, tobacco, cedar, violet, dusty earth, subtle vanilla

MOUTHFEEL: Medium-bodied, silky tannins, bright acidity, structured

THE SELLING POINTS

Tuscan heritage meets TX terroir through appropriate aging

PAIRINGS: Tomato-based pasta, grilled pork, herb-roasted chicken, pizza, charcuterie, aged pecorino, Texas BBQ

