

# Duchman Family Winery

## Roussanne

### THE FACTS

**COUNTRY:** USA - TX

**REGION:** Texas High Plains

**APPELLATION:** Texas High Plains

**CEPAGE:** 100% Roussanne

**WINEMAKING:** Harvested from select vineyards on the Texas High Plains, where elevations exceeding 3,000 feet and sandy loam soils create ideal conditions for Roussanne to develop complex flavors while maintaining essential acidity. Dave Reilly's precise approach to white winemaking begins with harvesting at optimal ripeness when sugar and acid levels achieve perfect balance. After gentle pressing, the juice undergoes temperature-controlled fermentation exclusively in stainless steel tanks—a hallmark of Dave's philosophy to preserve aromatic intensity and varietal purity. This award-winning approach showcases Roussanne's natural richness and complexity while highlighting the unique terroir influences of the Texas High Plains, resulting in a wine that beautifully balances Mediterranean heritage with distinctly Texan character and has earned recognition for its exceptional expression of this noble Rhône variety.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Fermented & finished stainless steel to preserve aromatics

### 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, aromatic, with elegant Texas High Plains minerality

**AROMAS / FLAVORS:** Stone fruit, fresh pear, white peach, honeysuckle, honeycomb, tropical notes, candied pear, mineral

**MOUTHFEEL:** Medium-bodied, round texture, balanced acidity, silky finish

### THE SELLING POINTS

Mediterranean elegance meets Texas expression

**PAIRINGS:** Grilled seafood, roasted chicken, creamy risotto, Texas Gulf shrimp, mild cheeses, spice and herbs

