

Duchman Family Winery Viognier

THE FACTS

COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 100% Viognier

WINEMAKING: Harvested from select vineyards on the Texas High Plains, where elevations above 3,000 feet create the perfect conditions for Viognier to develop intense aromatics while maintaining crucial acidity. The grapes are carefully harvested during the cool early morning hours to preserve their delicate aromatic compounds. After gentle pressing, the juice undergoes temperature-controlled fermentation entirely in stainless steel tanks, allowing the variety's natural vibrancy and aromatic complexity to shine through unmasked by oak influence. This approach emphasizes the pure expression of both the Viognier grape and its High Plains terroir, resulting in a wine that balances intense fruit character with refreshing acidity and elegant structure—a testament to the remarkable potential for Mediterranean varieties in the Texas landscape.

ALCOHOL BY VOLUME: 14.1%

AGING: Stainless steel fermentation preserving aromatic intensity

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: Intensely aromatic white with elegant Texas character

AROMAS / FLAVORS: White peach, candied lemon peel, tangerine, orange blossom, honeysuckle, jasmine, minerality

MOUTHFEEL: Medium-bodied, crisp acidity, silky texture, fresh finish

THE SELLING POINTS

Vibrant, aromatic, elegant expression of Texas terroir

PAIRINGS: Spicy Thai cuisine, artichoke dishes, grilled shrimp, roasted chicken, soft cheeses, barbecue pork

