

Duchman Family Winery

Vermentino

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APELLATION: Texas High Plains

WINEMAKING: Duchman's Vermentino has earned a national following and widespread recognition as America's premier expression of this Mediterranean variety. Harvested from select vineyards on the Texas High Plains, where sandy loam soils and pronounced diurnal shift create ideal conditions for developing Vermentino's distinctive character. Carefully harvested in the cool morning hours to preserve delicate aromatics, then gently pressed to extract only the highest quality juice. Fermentation takes place in temperature-controlled stainless steel tanks, where Dave Reilly's precise approach captures the variety's hallmark crisp acidity and aromatic complexity while allowing the Texas High Plains terroir to express itself fully. This technique has consistently garnered Double Gold medals in prestigious competitions from San Francisco to New York. Dave's commitment to varietal authenticity and terroir expression results in a clarity and brightness that sets Duchman's Vermentino apart from its peers. This exacting process, refined over years of working with this variety, has established Duchman's Vermentino as a benchmark not just for Texas, but for American-grown Italian varieties as a whole. Wine critics, sommeliers, and consumers across the country seek out each new vintage, confirming what Dave Reilly and the Duchmans recognized years ago—that the marriage of this coastal Italian grape with Texas High Plains terroir creates something truly extraordinary.

ALCOHOL BY VOLUME: 13.7%

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: Award-winning signature wine, Texas's premier Vermentino

AROMAS / FLAVORS: Fresh citrus, green apple, white peach, lemon zest, Mediterranean herbs, sea breeze, wildflowers

MOUTHFEEL: Crisp, lively acidity, clean texture, refreshing finish

THE SELLING POINTS

Award-winning TX expression of Italy premier coastal white

PAIRINGS: Gulf seafood, oysters, grilled fish, herbed chicken, fresh salad, goat cheese, Mediterranean cuisine

