

Blanc du Bois Semi-Dry

100% Texas Blanc du Bois Grapes



VINTAGE	VINEYARDS	HARVEST	RELEASE
2015	Various	July 2015	Sept 2015
2016	Various	July 2016	Oct 2016
2017	Haak Vineyards, Austin County Vineyards, Rowland Taylor Vineyards, Starry Night Farms, Fleming Farms, Paradox House Vineyards, Grovener Estate Vineyards, Tosca Dev. LLC	July 2017	Feb 2018

VINTAGE AWARDS

2015	"Top of Class" - 2017 San Antonio Rodeo Competition SILVER: -2017 Houston Livestock Show and Rodeo SILVER: 2016 Lone Star International Wine Competition
2016	GOLD: 2017 Lone Star International Wine Competition GOLD: "Best in Class" -2017 Los Angeles International Wine Competition SILVER: 2017 San Francisco Chronicle International Wine Competition
2017	DOUBLE GOLD: 2017 San Francisco Chronicle International Wine Competition GOLD: "90 Points" – 2018 Los Angeles International Wine Competition SILVER: 2018 TEXSOM International Wine Competition BRONZE: 2018 Houston Livestock Show and Rodeo

WINEMAKING

Our Dry Blanc du Bois is made from grapes grown in up to six different vineyards in the state of Texas. The grapes are picked in the morning before making the 2 hour journey to the winery in a refrigerated truck. When the grapes arrived at the winery, they are gently whole cluster pressed and transferred into a stainless steel tank for cold settling at 35°F. The solids are then removed by sedimentation and racking. Premium yeast is added for fermentation in stainless steel tanks at 55°F. This cool temperature induces a slow fermentation in order to retain the fresh fruit flavors that are characteristic of this variety.

FOOD PAIRING

Pair this wine with local seafood, creamy shrimp pasta, poultry, roast pork and stir-fry vegetables. Also delicious with spicy dishes like Thai or Indian food.

WINEMAKER'S COMMENTS

This Semi-Dry Blanc du Bois displays aromas of apricots, peaches, honey, and tropical fruits like guava and pineapple, with light hints of citrus. This fantastic wine has perfectly balanced sugars and acidity. A long fermentation at low temperatures helps to ensure that the delicate, fruity nuances of the Blanc du Bois grape are retained in this popular wine.



TIFFANY FARRELL, Winemaker

2017 VINTAGE CHEMISTRY & PRICING DATA

BRUX: 19.5	pH: 3.38
RESIDUAL SUGAR: 2.5%	RETAIL PRICE: \$19.00
TOTAL ACID: 7.0 g/L	UPC: 8 30617 00001
ALC: 11.5%	750 ml bottle

