

Blanc du Bois Sweet

100% Texas Blanc du Bois Grapes



VINTAGE	VINEYARDS	HARVEST	RELEASE
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	Oct 2017

VINTAGE AWARDS

2016	BRONZE: 2017 <i>TEXSOM International Wine Competition</i> SILVER: 2016 <i>San Francisco Chronicle International Wine Competition</i>
2017	SILVER: 2018 <i>Los Angeles International Wine Competition</i> SILVER: "Reserve Class Champion" 2018 <i>Houston Livestock Show and Rodeo</i>

WINEMAKING

Our Sweet 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

Roasted pork and poultry, Cajun/Spicy food, Creamy mild cheeses, pies, cakes and most desserts.

WINEMAKER'S COMMENTS

Our sweetest white wine is an excursion into the tropics. Pineapple, guava and papaya give way to shades of citrus such as grapefruit and lemon zest. The palate is alive with luscious late harvest peach, apricot and granny smith apple flavors ending in a soft and refreshing ruby grapefruit for a mellow and lingering finish.



TIFFANY FARRELL, Winemaker

2017 VINTAGE CHEMISTRY & PRICING DATA

BRIX: 19.5	pH: 3.54
RESIDUAL SUGAR: 4.7%	RETAIL PRICE: \$19.00
TOTAL ACID: 6.45 g/L	UPC: 8 30617 00036
ALC: 11%	750 ml bottle

