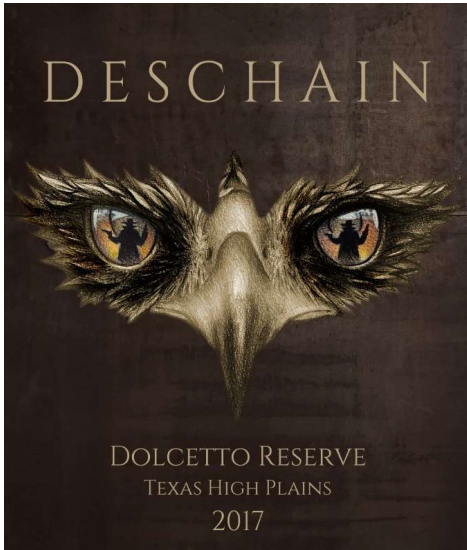


Dolcetto Reserve 2017



Grapes:	Dolcetto, 100%
Region:	Texas High Plains AVA, 100% Texas
Vineyards:	Bingham Family Vineyards, Barrier 10 Vineyard
Exposure:	South, Southeast
Altitude:	3183 to 3451 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 12 year vine age
Time of Harvest:	August - September
Vine Density:	2,400 - 2,600 vines per acre
Total Production:	49 Cases
Vinification Process:	The grapes are fermented slowly, in open tanks, at temperatures ranging from 68F - 82F to promote fresh vibrant flavours and fix colour. The wine is then moved to neutral barrique to complete fermentation to dryness. Racked several times at 30-45 day intervals, the wine is then left to rest en barrique until ready to bottle, and bottled with a minimum of filtration.
Aging Process:	After fermentation, the wine rests en barrique, 100% neutral oak, for 30 months before the wine is bottled.
Alcohol Content:	13.75%
Tasting Notes:	Our Texas High Plains Dolcetto is a beautiful example of fruit-laden, structured drinkability made in the style of the Old World hills from whence it came. Warm, rich and inviting, redolent of violets and black plum in the nose, this drop brims with blackberry and cocoa in a medium to full-bodied mouth, moving into a clean peppery finish with lingering mellow tannins.
Winemaker:	Willem Johnson
Winery Philosophy:	Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.
Cellaring:	8 - 15 years
Closure:	Cork
Food/Menu Pairing:	Willem's first Dolcetto is well accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and fresh cheeses.