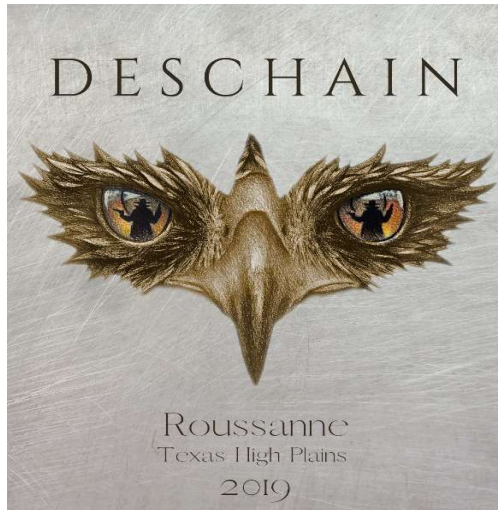


## Roussanne "Dandy's Block" 2019



Grapes:	Roussanne, 100%
Region:	Texas High Plains AVA
Vineyards:	Bingham Family Vineyards, Dandy's Block
Exposure:	South, Southwest
Altitude:	3445 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 15 year vine age
Time of Harvest:	August - September
Vine Density:	2,400 - 2,600 vines per acre
Total Production:	116 Cases
Vinification Process:	Cold fermented in 100% stainless steel tanks to preserve freshness at temperatures between 52°F and 60°F, the wine is allowed to warm up as fermentation finishes to add texture and complexity.
Aging Process:	After fermentation, the wine rests in stainless tank to settle naturally, followed by several rackings and was bottled after 4.5 months and sterile filtration.
Alcohol Content:	13.22%
Tasting Notes:	A beautiful single-vineyard, single-block wine from the Texas High Plains. Medium bodied (think of Chardonnay without being hit over the head with the oak stick), pretty expressions of fruit - meyer lemon & apricot bound together with beeswax and hints of brioche.
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 - 10 years
Closure:	Cork
Food/Menu Pairing:	Crab and lobster pasta make this wine sing! Or sip alongside foie gras pate for a nice afternoon in the sun.