



Grapes:	Petit Verdot, Malbec
Region:	Texas High Plains AVA
Vineyards:	Lahey Vineyards, La Pradera Vineyards
Exposure:	South, Southeast
Altitude:	3288 - 3307 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 19 year vine age
Time of Harvest:	August - September
Vine Density:	2,600- 2,900 vines per acre
Total Production:	116 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 to settle naturally, followed by several rackings and was bottled after 18 months and light filtration.
Alcohol Content:	13.54%
Tasting Notes:	A Texas original! This unique blend provides bold balance between spicy black cherry fruit, leathery tannins and nuances of baked earth. Full bodied, expansive mouth feel accompanied by hints of white pepper, baking spice and lightly toasted oak, this wine will linger in your thoughts.
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:	12 - 15 years
Closure:	Cork
Food/Menu Pairing:	This wine loves a big room, and will work with bold roasted or grilled meats (think lamb or venison), and is equally at home with mushroom risotto and savory pastas.