

The Hermit 2023



Grapes:	Marsanne, 63% / Roussanne, 37%
Region:	Texas High Plains AVA
Vineyards:	Bingham Family Vineyards, "Smith Vineyard"
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:	2,500 - 3,500 vines per acre
Total Production:	115 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 10 months and sterile filtration.
Alcohol Content:	13.37%
Tasting Notes:	A beautiful white Rhône-style blend from the Texas High Plains. Full-bodied, rich, ripe, and unctuous notes of grilled pineapple and quince, marmalade, honeyed lemon curd, baking spice, and a touch of almond skin, propped up by a beautiful stony acidity. Silky smooth, all day drinkability!
Winemakers:	Willem Johnson Rogelio Orocio
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:	7 - 10 years
Closure:	Cork
Food/Menu Pairing:	Shellfish, lobster, crab, grilled or seared fish, crudo, sushi and even lighter meats like chicken, veal, and pork make great pairings. Spicy, Asian cuisine and aromatic cheese will also make this wine sing! Or just enjoy it on the deck on a warm summer day...