

Quartet 2021



Grapes:	25% each Sangiovese, Syrah, Tempranillo and Malbec.
Region:	Texas High Plains, Texas
Vineyards:	From vineyard sites located in the High Plains AVA and throughout Texas.
Exposure:	South / Southwest
Altitude:	700 - 1280 feet above sea level
Vine Training:	Guyot trained; Cordon trained; VSP
Vine Age:	Average 16 year vine age
Time of Harvest:	August / September
Vine Density:	2,500 - 3,500 vines per acre
Total Production:	230 cases
Vinification Process:	The grapes are co-fermented, primarily in open-top tanks, slowly at low temperatures (< 70F), and then moved to barrique to complete fermentation to dryness. The wine is then left to rest in barrique until ready to bottle, and bottled with a minimum of filtration.
Aging Process:	After fermentation, the wine rests en barrique for 14 months before the wine is bottled.
Alcohol Content:	13.44%
Tasting Notes:	This is what happens when you bring together four of the best regional varietals in the world and let them have a conversation. This unique blend of Sangiovese, Syrah, Malbec and Tempranillo resounds in the harmonious quartet of rich well developed fruit in concert with bold tannins and leathery spice.
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:	Up to 18 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.
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