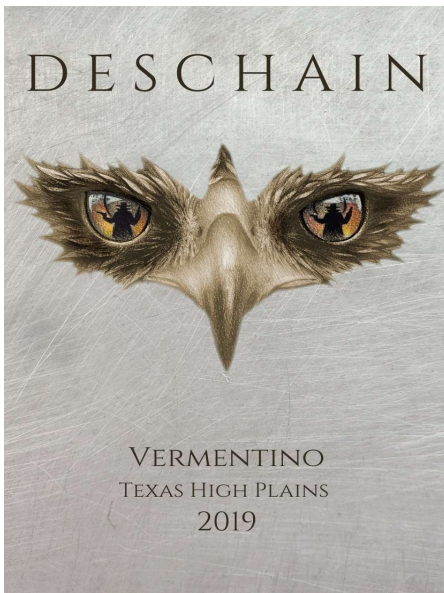


## Vermentino 2019



Grapes:	Vermentino, 100%
Region:	Texas High Plains AVA
Vineyards:	Bingham Family Vineyards, Barrier Block
Exposure:	South, Southwest
Altitude:	3445 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 8 year vine age
Time of Harvest:	August
Vine Density:	2,000 - 2,500 vines per acre
Total Production:	111 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 amplify fruit and finesse.
Aging Process:	After fermentation, the wine rests in stainless tank to settle naturally, followed by several rackings and was bottled after 5.5 months and sterile filtration.
Alcohol Content:	12.58%
Tasting Notes:	A bright and sassy single-vineyard, single-block wine from the Texas High Plains. Lively on the tongue, our Texas High Plains Vermentino is a great refresher on a hot day. Beautifully fruit driven by white peach, lime and pink grapefruit, balanced with crushed minerality and a hint of salinity.
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 7 years
Closure:	Cork
Food/Menu Pairing:	Play with this wine with anything from grilled halibut to fennel-spiced sausages, or just throw down with soft chicken tacos from your favourite truck stop!