

Blanc du Bois 2018

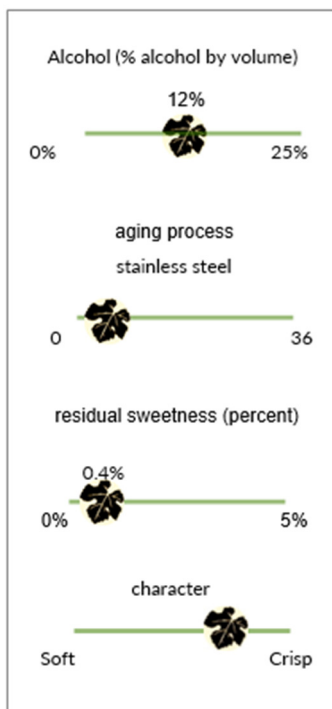


WINEMAKER NOTES

The Blanc du Bois grape is an American hybrid created in 1968 by John A. Mortensen at the University of Florida. The French name literally translates to “white of the wood” but was actually named in honor of Emile DuBois, a noted winemaker who emigrated to America in the 1800s. Blanc du Bois is gaining popularity with winemakers because it is very versatile. It can be made dry or sweet and when blended with other varietals it can add floral aromas and delicate acidity. Perhaps the most remarkable thing about Blanc du Bois is that it is resistant to Pierce’s Disease. Currently, Texas is the leading producer of this wine.

TASTING NOTES

With a light straw color this Blanc du Bois has a bouquet of honeysuckle with a hint of guava. Flavors of Asian pears dance on the palate followed quickly by the delicate citrus of key lime. It finishes crisp and light with a hint of clover honey lingering only for a moment.



TECHNICAL NOTES

Varietals & Vineyards:

100% Blanc DuBois
90% from Skinner Bridge Vineyard Canton, TX
10% from Lost Oak’s Village Creek Vineyard Burleson, TX

Harvest Date:

Summer 2018

Aging:

100% Stainless steel

Food Pairing

Pair with peanut pad Thai, mango chutney chicken, pecan crusted trout or tilapia, baked fish almandine, pecan pie, or peach cobbler.