

# Blanc du Bois 2020

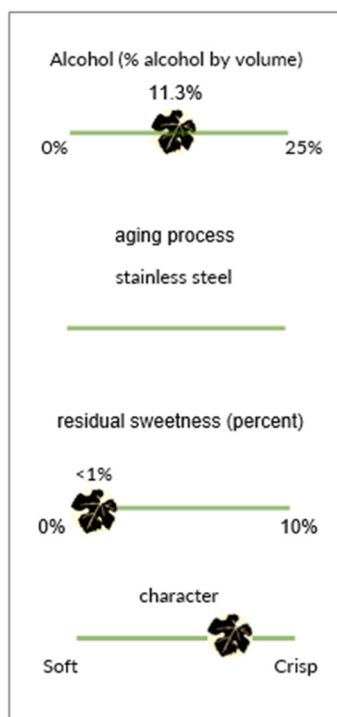


## WINEMAKER NOTES

The Blanc du Bois (BLAHNK du bwah) 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

This Blanc du Bois has a pale-yellow color. The bouquet is full of Lilac with hints of linen and star fruit. Bright and crisp, it has flavors white peach followed quickly by the delicate citrus of key lime. The finish lingers with notes of minerality and ginger.



## TECHNICAL NOTES

### Varietals & Vineyards:

94% Blanc DuBois from Skinner Bridge Vineyard Canton, TX  
6% Malvasia Bianca from Jlor Vineyard Burleson, TX

### Harvest Date:

July 25, 2020  
August 1, 2020

### Aging:

100% Stainless steel

### Food Pairing

Pair with charcutier cheese tray, savory chicken salad, Ahi poke bowl, ricotta and sundried tomato stuffed chicken breast, or lemon icebox pie.