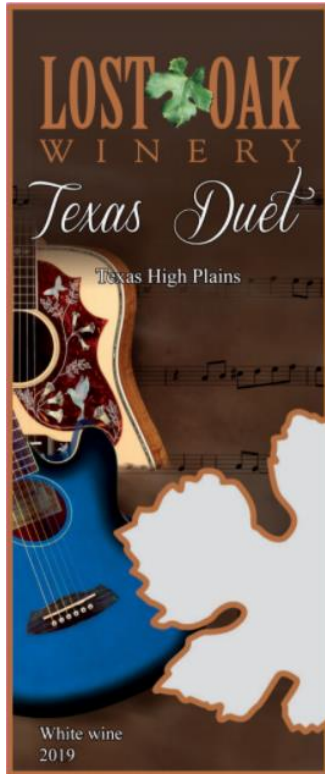


# Texas Duet 2019



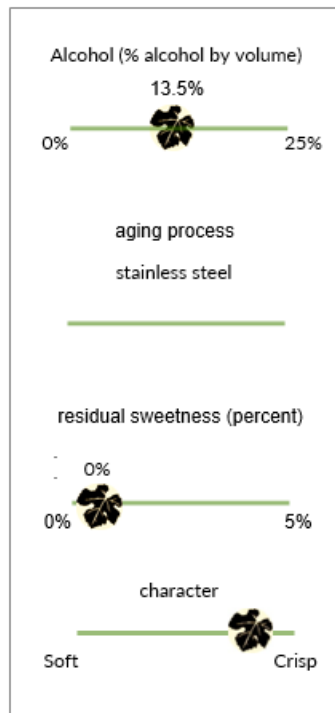
## WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see what happens. In this blend we used Muscat Canelli and Gewurztraminer to achieve the perfect balance of aromas, flavors, and sweetness.

## TASTING NOTES

With a color of light straw this aromatic blend starts off with a vibrant aroma of wildflowers and sweet spices. It graces the palate with flavors of tropical star fruit, kiwi, and honeydew melon. Bright acidity brings about a zesty finish of key lime.

## TECHNICAL NOTES



### Varietals & Vineyards:

50% Muscat from Krick Hill Vineyards  
Levelland, Texas High Plains  
50% Gewürztraminer from Diamante Doble Vineyards,  
Tokio, Texas High Plains

### Harvest Date:

August 2019

### Aging:

100% Stainless steel  
June 22, 2020

### Food Pairing

Pair with dried tropical fruit and cured sausage, salmon with capers, chilled black bean salad, key lime tartlets.