

2020 Texas Culinaria

32% Mourvèdre, 25% Petit Verdot, 15% Counoise, 11% Dolcetto, 11% Cinsault, 3% Grenache, 3% Misc.

This wine was made in partnership with San Antonio's Culinaria Food and Wine Foundation, which is a non-profit 501c(3) that "promotes San Antonio as a premier food and wine destination, while fostering community growth and enrichment" in the city of San Antonio. With this collaboration, we aspire to produce a wine that is delicious, versatile, and above all else, food friendly. The 2020 Culinaria is packed with notes of black fruit, cassis, and tobacco and layered with rich integrated tannins. A portion of the proceeds are donated to Culinaria, so you can enjoy a glass and giving back.

Pairings:

- Duck or quail
- Risotto
- Camembert

Vintage:

Due to the damage caused by the freeze in October 2019, the yields from the Texas High Plains were significantly low. The quality overall in the state being exceptional. Between the heat and the continual drought farmers were facing, the season was fast and furious with the bulk of fruit being received in the month of August. A lot of producers were wrapping up their harvest season by the end of September. The COVID-19 pandemic was also another marker of this vintage, putting more pressure on wineries to take precautions for the safety of their employees. Wines from this vintage are fruit driven and phenolically ripe.

Vineyards:

Much of this blend was grown at Farmhouse Vineyards in Brownfield, TX and Tallent Vineyards in Mason, Texas. A small portion of the fruit that makes up this blend is from Diamonte Doble Vineyards in Tokio, Texas

Technical Details:

Aged for 55 months in 40% New American Oak

Bottled April 14th, 2025; 1362 cases produced.

14.5% ABV