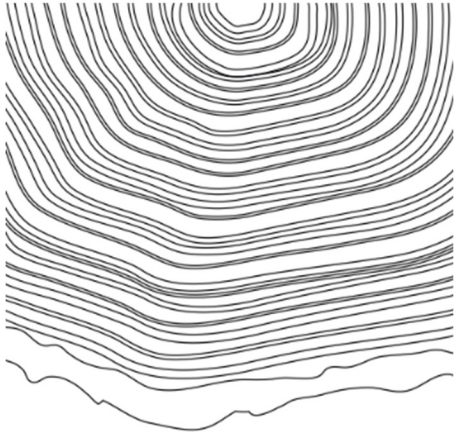


Sweet Duet 2022



WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varieties together. Sometimes the winemaker is looking for a 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 Trebbiano, Riesling, and Muscat Blanc to achieve the perfect balance of aromas, flavors, and sweetness.

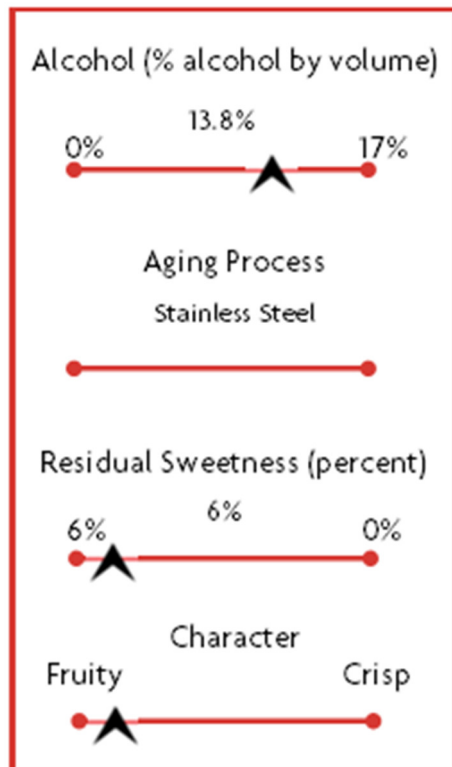
TASTING NOTES

Texas Duet for the Sweet Tooth! With legs for days this sweet blend gives off aromas of light chamomile and yellow apple. The orchard carries over to the palate with flavors of brilliant apple and hints of candied lemon peel. A lingering finish of ruby red grapefruit and honey makes Sweet Duet a perfect relaxing sipper.



2022
SWEET DUET
Texas High Plains

TECHNICAL NOTES



Varietals & Vineyards:

36% Trebbiano from Six Hearts Vineyard Tokio, TX
34% Muscat Blanc from Reddy Vineyard Brownfield, TX
30% Riesling from Diamante Doble Vineyard Tokio, TX

Harvest Date:

August 2023
Average Brix: 25°

Aging:

100% Stainless Steel
Bottled January 18, 2023

Food Pairing:

Pair with whipped feta fig crostini, lobster bisque with saffron in a bread bowl, kung pao chicken, curry chicken salad, chicken and waffles with honey butter, or salted caramel crème brûlée.