Sweet Duet Non-vintage

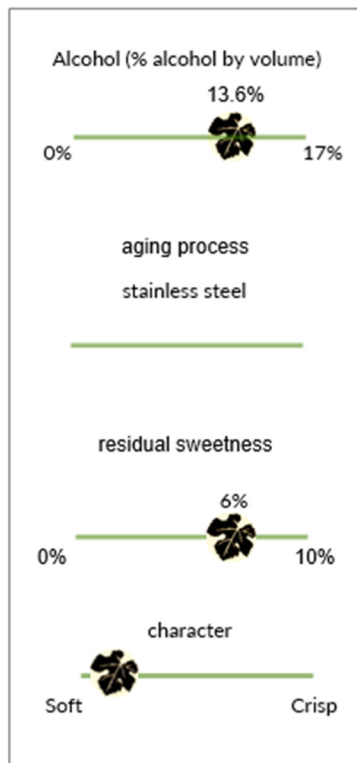## Sweet Duet
White Wine - Texas

by **Lost Oak Winery**

WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals 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 happens. In this blend we used Trebbiano from two different vintages to achieve the perfect balance of aromas, flavors, and sweetness.

TASTING NOTES

Texas Duet for the Sweet Tooth! With a color of pale straw this aromatic blend starts off with vibrant aromas of tropical melons and sweet pea flowers. The brilliance of melon carries over to the palate along with honeysuckle. A lingering finish of nectar makes Sweet Duet a perfect relaxing sipper.

TECHNICAL NOTES

Alcohol (% alcohol by volume)
13.6%
0% — 17%

aging process
stainless steel

residual sweetness
6%
0% — 10%

character
Soft — Crisp

Varietals & Vineyards:
40% 2019 Trebbiano from English Newsom Vineyards Lubbock, Texas
40% 2021 Trebbiano from English Newsom Vineyards Lubbock, Texas
20% 2021 Trebbiano form Paka Family Vineyards Brownfield, Texas High Plains

Harvest Date:
August 2019 and August 2021

Aging:
100% Stainless steel
Bottled: October 5, 2022

Food Pairing:
Pair with mascarpone and honey on brioche toast, butternut squash ravioli, crab cakes, candied pecans