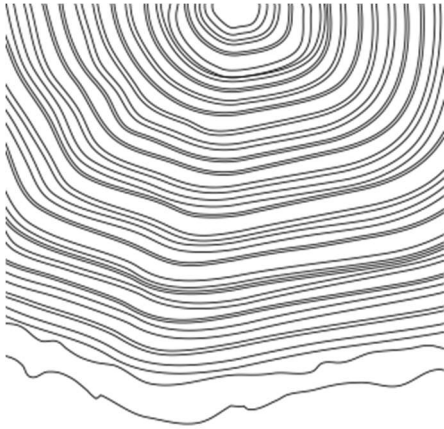


Trebbiano 2023



WINEMAKER NOTES

Trebbiano (treh-bee-aa-now) is an Italian white wine grape. In other parts of Europe, it is known as Ugni Blanc. It is typically made into a very crisp dry wine but is also used to make Cognac and Armagnac. Although, as a single varietal it makes for a balanced and refreshing wine, its characteristic crispness also makes it an outstanding blender for lighter varietals. In Texas, Trebbiano is gaining in popularity because it is proving to be relatively drought and freeze tolerant.

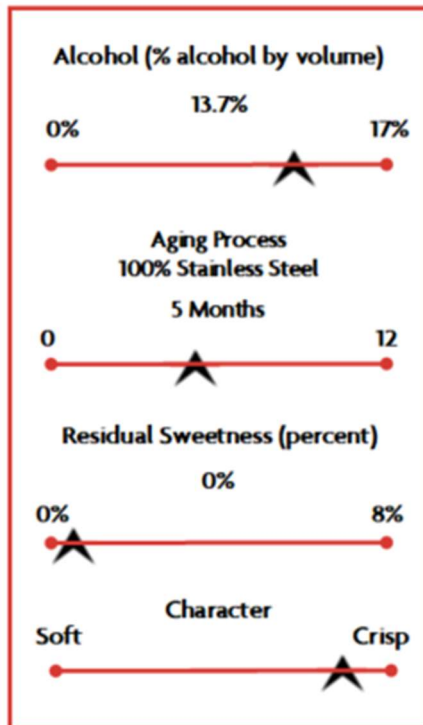


2023
TREBBIANO
Texas High Plains

TASTING NOTES

The 2023 Trebbiano has a delightful sunny hue. It starts off with light tropical blossoms and melon on the nose. The palate is bursting with pomelo and honeydew. The finish is bright and lingering with notes of citrus and warm sunny days.

TECHNICAL NOTES



Varietals & Vineyards:

100% Trebbiano from Diamante Doble Vineyards Tokio, TX

Harvest Date:

September 5th, 2023

Aging:

100% Stainless Steel
Bottled February 19th, 2024

Food Pairing:

Pair with aged white New York cheddar, parmesan crisp with prosciutto, pad kee maow with tofu, soy ginger pasta bowl, mustard potato salad with bacon, apricot marzipan honey thyme tart, or sunshine and friends.