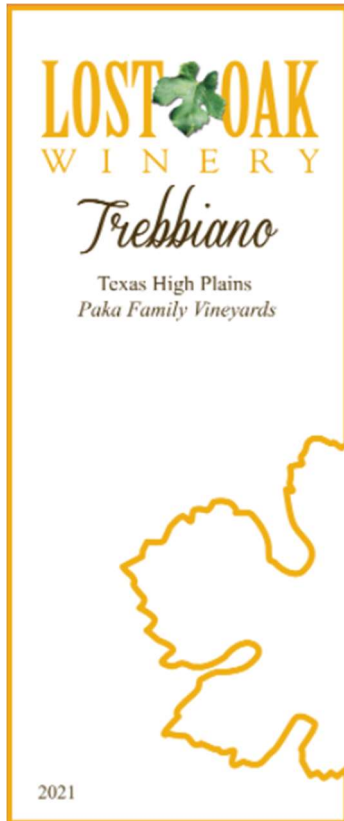


Trebbiano 2021

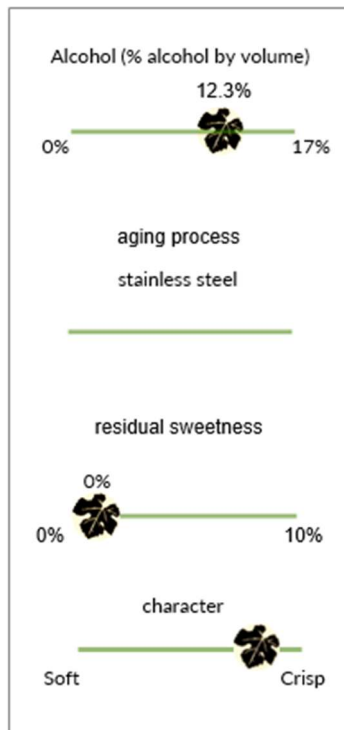


WINEMAKER NOTES

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.

TASTING NOTES

The perfect summertime fun wine, the 2021 Trebbiano is light and crisp. The nose opens with light green pineapple and soft white grapefruit. Citrus is front and center on the palate with bursts of lemon, lime, and yuzu. The finish is soft and fleeting with glimpses of minerality that simply beg for another sip.



TECHNICAL NOTES

Varietals & Vineyards:

100% Trebbiano from Paka Family Vineyard, Brownfield TX

Harvest Date:

August 30, 2022

Brix: 22.5

Aging:

100% Stainless steel

Bottled on March 10, 2022

Food Pairing

Pair with parmesan crisps, basil crab cakes, mushroom ravioli with white wine sauce, roasted lamb with tahini sauce, citrus glazed carrots, or lemon sage shortbread cookies.