

Duchman Family Winery Grape Growers BBQ Red

THE FACTS

COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 45% Dolcetto, 35% Sangiovese, 10% Montepulciano, 10% Tempranillo

WINEMAKING: The BBQ Red emerges from a simple yet powerful idea: create a genuine

Texas wine specifically made to complement our state's diverse and bold cuisine. Dave

Reilly combines Sangiovese, Dolcetto, Montepulciano, and Tempranillo grown on the Texas

High Plains, exemplifying Duchman's commitment to crafting genuine food wines. Each

variety is vinified separately to preserve its distinct character before blending them into a

harmonious ensemble that pairs with our regional flavors. This thoughtful approach creates

a wine with notes of stewed red fruit, maraschino cherry aromatics, and distinctive dried

cranberry flavors. Light, fresh and bright, with roundness of fruit balancing subtle spice,

BBQ Red delivers versatility for Texas dining. From slow-smoked brisket to spicy Tex-Mex,

this balanced, food-friendly wine enhances the dining experience without overwhelming it,

cementing Duchman's reputation for authentic wines that celebrate Texas food culture.

ALCOHOL BY VOLUME: 13.5%

AGING: Appropriately aged in French and American oak

THE STORY

Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

PHILOSOPHY: Patience defines their approach—seen in their 4-5 year aging in French and American oak. Where art meets science, each variety develops its truest expression, creating wines that speak of both heritage and place.

BIOGRAPHY: Since 2008, Dave Reilly has brought this vision to life by working with dedicated Texas High Plains growers. His commitment to 100% Texas fruit, extended aging and varietal integrity has established Duchman as a producer of award-winning wines that showcase the remarkable dialogue between tradition and Texas expression.

THE ADJECTIVES

OVERALL: Light, Fresh, Versatile Texas Food Red

AROMAS / FLAVORS: Maraschino cherry, stewed red fruit, bright dried cranberries, subtle spice, hint of herbs

MOUTHFEEL: Medium-bodied, balanced acidity, soft tannins, approachable

THE SELLING POINTS

The ultimate versatile red for Texas cuisine and lifestyle

PAIRINGS: Slow-smoked brisket, Texas BBQ, spicy Tex-Mex, grilled meats, Gulf seafood, pizza, casual gatherings



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