

Duchman Family Winery Grape Growers BBQ White

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

WINEMAKING: BBQ White emerges from Dave Reilly's vision to create the ideal Texas table white—a wine versatile enough to pair with our state's diverse cuisine while providing refreshment in our warm summers. Carefully selected Mediterranean varieties grown on the Texas High Plains are harvested at optimal ripeness to preserve crucial acidity. The fruit is gently pressed and cold-fermented in stainless steel tanks to maintain freshness and varietal character. This precision approach, with the absence of malolactic fermentation and oak influence, creates a wine that showcases pure fruit expression, vibrant acidity, and the distinctive mineral qualities of Texas High Plains soil. The resulting blend delivers bright citrus notes and the subtle complexity that makes it so versatile with food—from spicy cuisines to delicate seafood. BBQ White exemplifies Duchman's commitment to crafting genuine Texas wines that enhance our culinary traditions while proving that Texas white wines can deliver both sophistication and accessibility.

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless steel fermentation and aging, preserving freshness

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: Crisp, Bright, Versatile Texas Food White

AROMAS / FLAVORS: Fresh citrus, green apple, white peach, tropical hints, subtle herbs, white flowers, mineral notes

MOUTHFEEL: Medium-light bodied, vibrant acidity, fresh clean finish

THE SELLING POINTS

The ultimate refreshing white for Texas cuisine

PAIRINGS: Grilled seafood, smoked chicken, spicy Thai dishes, Tex-Mex favorites, Gulf shrimp, tangy BBQ sauce



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