

Duchman Family Winery Aglianico

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 100% Aglianico

WINEMAKING: Harvested from Oswald Vineyard on the Texas High Plains at 3,100' elevation in fine sandy loam soils. This powerful Italian variety exemplifies Duchman Family Winery's commitment to patience and terroir expression. Harvested at optimal ripeness, then gently processed to preserve varietal character. Our signature extended aging program—four to five years in a combination of French and American oak barrels followed by at least twelve months of bottle aging before release—allows Aglianico's naturally high tannins to gracefully integrate. This patient approach, rare in today's industry, transforms the grape's bold structural complexity into a wine of remarkable depth and elegance. Our winemaking balances technical precision with artistry, guiding each vintage through careful maturation that authentically showcases both Italian heritage and unique Texas expression.

ALCOHOL BY VOLUME: 14.6%

AGING: 4-5 years in French and American oak, 12 months bottle rest

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: Bold, Ancient Roots, Modern Texas Expression

AROMAS / FLAVORS: Dried cherry, cranberry, rosemary, sage, baking spice, crushed red pepper, vanilla

MOUTHFEEL: Full-bodied, integrated tannins, vibrant acidity, elegant

THE SELLING POINTS

Complex tannins balanced by extended aging, true TX terroir

PAIRINGS: Beef short ribs, wild game, lamb ragù, aged cheese, mushroom risotto, grilled eggplant, hearty pasta



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