

2019 Texas High Plains Semillon

90% Semillon, 7% Chardonnay, 3% Viognier

This is a full bodied, rich expression of Semillon. Aging for four years in French oak, the wine is layered with honeycomb, chamomile, and spices like saffron and clove. Due to years of aging, we recommend decanting for at least 30 minutes prior to serving.

Pairings:

- Scallops or lobster
- Risotto
- Goat cheese

Vintage:

Following on the heels of two outstanding years, the 2019 season had shaped up to be another incredible vintage. Early in the growing season, there was a moderate amount of rain, followed by the next few months being warm and dry, typical weather patterns that we see in Texas. Towards the end of August, drastic heat waves struck the area, stunting grape development and stalling harvest for a few weeks. Through the later part of September, weather conditions became more sporadic, eventually leading to the hard freeze plaguing the High Plains at the end of October. Many vineyards had significant damage, with some even having to rip out their vines and re-plant. The wines from this vintage are ripe, mature, and deeply expressive.

Vineyards:

The Semillon is a product of Bingham Vineyards in the Texas High Plains. This vineyard is on top of the Sulphur Draw in Terry Country, with an elevation between 3,300-3,700 feet.

Technical Details:

Aged for 48 months in 80% French Oak

Bottled February 29th, 2024; 272 cases produced.

15.1% ABV