



Technical Data

2022 Cuvée Blanc

Vintage: 2022

Grapes: Viognier (40%), Marsanne (30%), and Roussanne (30%)

Appellation: Texas High Plains

Vineyard Sourcing: Marsanne and Roussanne grown at One Way Vineyard, located in Floyd County; Viognier component grown at Nogalero Estate Vineyard, located in Gaines County

Soil Composition & Elevation: Pullman clay loam at 3,240 ft. (Marsanne and Roussanne); Patricia fine sands at 3,275 ft. (Viognier)

Harvest Date Range: 8/10/2022 – 9/27/2022

Harvest Method: Mechanical

Average Sugar Accumulation at Harvest: 24.2°Brix

Average Length of Fermentation: 14 days (fermented at 58°F)

Aging: Three months in stainless steel (through primary and malolactic fermentation), followed by six months in half Acacia (30% new and 20% neutral) and half European oak (30% new and 20% neutral) barrels. Incorporated untoasted French Oak Chips during fermentation.

Fining: Heat stabilization/protein haze removal by bentonite addition. Tartaric precipitation by cold treatment for stabilization

Filtering: Diatomaceous Earth

Finished pH: 3.30

ABV: 14%