

BENT OAK

WINERY



Dolcetto

TEXAS HIGH PLAINS 2018

The Wine:

Dolcetto is a wonderful grape of Italian origin and literally translates to “little sweet one”, probably having more to do with the hills of Piedmont, Italy where it originated. Our Dolcetto is grown in the Texas High Plains where this grape is known to do very well. The wine from Dolcetto is light on the palate with hints of dark cherry, earthy and woody notes, and hints of dark fruit and cherry on the nose.

AVA:

The Texas High Plains is the second largest AVA in Texas, comprising roughly 8 million acres in west Texas, mostly south of the panhandle region. The eastern border of the Texas High Plains AVA follows the 3000ft elevation contour line along the Caprock Escarpment, the steep transitional zone separating the High Plains from the lower plains to the east. The elevation within the Texas High Plains gradually increases from 3,000 ft. to 4,100 ft. in the northwest portion of the AVA. This positioning provides an environment of long, hot dry summer days, which allow the grapes to mature and ripen to proper sugar levels, and cool evenings and nights, which help set the grape's acidity levels. Grapes and wine have been produced in this region since the mid-1970s and vineyards here have become the major grape supplier to wineries throughout the state. There are over 75 Wine Grape Varietals planted in the High Plains AVA, including Cabernet Sauvignon, Chenin Blanc, Gewurztraminer, Grenache, Merlot, Malbec, Dolcetto, Mourvèdre, Sangiovese, Tempranillo, and Viognier.

Wine Makers Notes:

Dolcetto, as with other Mediterranean varietals, has found a home in the Texas High Plains. We ferment our Dolcetto in bins where we can punch down the must twice a day throughout the fermentation process before moving to barrel. Our Dolcetto is aged in 20% new French oak and 80% neutral oak to bring a complexity and balance to the wine.

Recommended Food Pairings:

With its light tannins, Dolcetto pairs well with sliced cold cuts such as salami, but also does well with pastas with mushrooms or meat sauces, pizzas, burgers, ribs and roast chicken.

Technical Data

pH – 3.74
TA – 0.65/100mL
SO₂ – 58 mg/L
A/V – 13.8%

Production: 173 cases

Bent Oak Winery
2000 Windy Terrace
Bldg 2-B
Cedar Park, TX 78613
512-953-8094
www.bentoakwinery.com