

LAS ESPINAS

Las Espinas wines are the joyful coalescence of my experiences as an Advanced Sommelier, a cellar rat, a winemaker's daughter, and a woman who loves a good glass. Each bottling is spirited, easy-drinking, and stripped of pretention. My limited production size makes Las Espinas a home to tiny lots of fruit from small growers that might otherwise get passed over by large wineries. My emphasis will always be on quality over quantity—each passing vintage represents a seized opportunity. These wines are labeled as “red,” “white,” and “rosé” to allow for maximum flexibility. In the future, these broad labels give me the opportunity to choose the highest quality fruit destined to make the best wine, regardless of variety. But it's also about accessibility; the Las Espinas wines are a pure and simple pleasure meant to be enjoyed by anyone, at any moment—let's not overthink things. I hope every bottle is savored in the same spirit of playfulness and spontaneity in which it was made.

The Texas High Plains AVA stretches from Amarillo in the north to the New Mexico border and extends just south of Lubbock. Vineyards are located on a high plateau on flat terrain ranging from 3,000 to 4,000 feet above sea level. This positioning provides a semi-continental climate of long, hot, and dry summers and cooler evenings—significant diurnal shifts that aid in retaining grape acidity and slower ripening. The region is windy and arid, relieving us of fungal pressures felt elsewhere throughout the state. Soils are sandy clay loams, and many vineyards are own-rooted because of the sandy soils. We feel this provides the best growing environment for grapegrowing in Texas, and source exclusively from the Texas High Plains AVA.

WHAT IS PIQUETTE?

In the words of Melissa Ross, “Piquette is basically White Claw for wine lovers: low ABV, high drinkability.” Piquette is made by adding water to grape pomace (the solids remaining after grapes are pressed) and fermenting it into a slightly sparkling beverage, averaging 4-8% abv. The flavors will vary depending on the grape variety (or varieties) used. Piquette dates to ancient Greek and Roman times. While the style is tied closely with France, nearly all winemaking countries have their own version of piquette, usually made and consumed by field workers and their families.

TASTING NOTES

Prickly Texas Piquette! Blending the skins from fermentations of the Italian varieties Montepulciano (60%), Sangiovese (30%), and Sagrantino (10%), we then added water and fermented and bottled with just a wee dosage for spritz. Super juicy, with red currant, wild strawberry notes. Think of a Lambrusco seltzer: bone-dry, low alcohol, and sublimely refreshing, it's tailor-made for charcuterie plates and aperitivo hour.



HIGH
Texas
PLAINS