



Let's Make Dallas Even Better

WINE

What To Drink Now: Earth Day Wines

Organic, biodynamic, sustainable and natural wines to toast our planet.

HAYLEY HAMILTON COGILL | PUBLISHED IN FOOD & DRINK | APRIL 26, 2019

Our earth is warming. And it's changing the wine world. Seasons are becoming hotter, and shorter, with wineries across the world harvesting their fruit two-to-six weeks earlier than they did 30 years ago, with grapes having lower acidity, higher alcohol, and sometimes cooked-fruit flavors. There are vintners fighting climate change, farming as clean and green as possible, employing sustainable, organic and biodynamic techniques in wine production. On this Earth Day, toast the wineries embracing these techniques.



PRIMUS

Sister winery, [Primus](#) showcases Bordeaux-variety fruit from their Colchagua Valley vineyards, fermented using native yeasts, allowing the story of the place to be revealed in each wine. Primus Blend (\$21), leading with Cabernet Sauvignon, is subtle, with balanced structure, lively fruit, and a soft, lingering palate.

