

McPherson Cellars

2022 “The Queen” Marsanne

Few people can imagine something that doesn't exist yet. Dr. Clinton 'Doc' McPherson was one of those rare dreamers. In the late '60s, he planted experimental vineyards in Lubbock, testing varieties for quality fruit. His Sangiovese in our Estate Sagmor Vineyard was the first in Texas and still produces fruit for our flagship wines. Doc played a key role in founding the Texas High Plains AVA, paving the way for future Texas winemakers with his abundant humor and irrepressible curiosity. We continue to celebrate the High Plains and honor Doc's pioneering spirit by dreaming big about the future of Texas wine.

McPherson Cellars is a collaboration between small West Texas farmers and our urban Lubbock winery housed in a 1930s-era Coca Cola bottling plant, led by Winemaker Kim McPherson and Assistant Winemaker Spenser Igo. Our purpose is to celebrate the character of our individual vineyards while raising the profile of Texas wine as a whole.

Blend: 100% Marsanne

Alcohol: 13.2%

Brix at Harvest: 23.6°

Skin Contact: 14 days

Aging: 10 months on the lees in stainless steel

Appellation: Texas High Plains AVA

Vineyard Source(s): Timmons Estate

A dry white unlike any other, 'The Queen' is fermented on her own golden skins (in the style of a red wine, but with white grapes) and bottled without any filtration. Thus, Viognier's regal opulence is refreshed by a whiff of orange blossoms, apricot jam and the slightest brininess. Canned yellow peaches and white mulberries command the palate, accented by a kiss of bitter, floral white tea (those skins!) and a bright pop of acidity. Long live 'The Queen'!



Learn more at mcpersoncellars.com.