

McPherson Cellars

2022 Sangiovese

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% Sangiovese

Alcohol: 13.7%

Brix at Harvest: 24.5°

Skin Contact: 25 days

Aging: 14 months in oak, 20% new French Oak

Appellation: Texas High Plains AVA

Vineyard Source(s): Lahey Vineyards

UPC Number: 0 90024 31021 6

Tuscany's foundational grape has long had a place at the table in the Old World, and becomes a supple, medium-bodied red on the sun-drenched High Plains. Sangiovese was one of the first varieties planted in the late 1960s by Clinton "Doc" McPherson. Reminiscent of the rolling hills of Tuscany, but decidedly reflective of the Texas terroir, this wine offers aromas of ripe dark cherry, dark plum, and boysenberry framed by dusty earth, powdered cocoa, and dry, savory herbs. The palate reveals an elegant structure with gentle grip and a long, savory finish.

Learn more at mcpersoncellars.com.

