
McPherson

McPherson Cellars

2022 “La Herencia” Tempranillo

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: Tempranillo 81%, Grenache 8%, Carginan 7%, Syrah 4%

Alcohol: 13.9%

Brix at Harvest: 24.8°

Skin Contact: 24 days

Aging: 11 months in oak, 20% new French Oak

Appellation: Texas High Plains AVA

Vineyard Source(s): Lahey Vineyards, La Pradera Vineyards

UPC Number: 0 90024 90650 1

An homage to Spain’s leading red grape, this Tempranillo blend marries the savory, tobacco, and red fruit elements evocative of its homeland with the bright, earthy, dark fruit characters of the Texas High Plains. Spanish for heritage, “La Herencia” deftly balances brawny flavors with an elegant structure. Tart black plum and concentrated red cherry aromas are framed by aromas of smoky cigar box. Judicious use of oak reveals hints of vanilla and cedar, leading to a soft, yet earthy finish. A great pairing for grilled meats or mushroom risotto.



Learn more at mcpersoncellars.com.