

McPherson Cellars

2022 Block Select Carignan

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% Carignan

Alcohol: 13.9%

Brix at Harvest: 25°

Skin Contact: 31 days

Aging: 14 months in French Oak, 20% new

Appellation: Texas High Plains AVA

Vineyard Source(s): Lahey Vineyards, Fulton Block

Lahey Vineyards' "Fulton Block" encapsulates what we feel is the very best fruit of the entire site. We chose this particular block exclusively for our block series, pruning for lower yields so vines give concentration and focus into the smaller clusters.

Exuberantly fragrant, our Carignan soars out of the glass on wings of raspberry fruit leather. Each sniff is jam-packed with cranberries, green coffee, and the barest hint of fresh rosemary. Carignan's curiously thick skins contribute a touch of bitterness—just enough bite to balance the parade of fleshy cherries that linger long, long after the last sip. The wine's even, suede-like tannins and abundant fruits made for an intuitive pairing with everything from carnitas to Christmas ham.

Learn more at mcpersoncellars.com.

