

## McPherson Cellars

### 2022 Marsanne-Roussanne

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:** Marsanne 60%, Roussanne 40%

**Alcohol:** 13.4%

**Brix at Harvest:** 23.9°

**Skin Contact:** none

**Aging:** 6 months on fine lees in stainless steel

**Appellation:** Texas High Plains AVA

**Vineyard Source(s):** Farmhouse Vineyards, Timmons Estate

Our Marsanne-Roussanne blend saunters down the fine line between rich and racy. Abundant flavors of stone-fruit, honey-suckle, and warm lemon curd create ripeness and body, while fine minerality and acidity keep every sip in equilibrium. This white blend is lean and luscious all at once, ideally suited to unctuous seafood dishes; we're daydreaming of lobster risotto hidden under a pile of snowy parmesan.



*Learn more at [mcpersoncellars.com](http://mcpersoncellars.com).*