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*McPherson*

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# McPherson Cellars

## NV Sparkling Chenin Blanc

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% Chenin Blanc

**Alcohol:** 12.9%

**Brix at Harvest:** 18°

**Residual Sugar:** 2.5%

**Skin Contact:** none

**Fermentation:** secondondary fermentation in tank

**Aging:** 8 months in stainless steel

**Appellation:** Texas

The playful mousse of this sparkling wine tickles your tastebuds with a thousand gentle pinpricks of brioche and citrus. Each sip is a lesson in refreshment taught by green apples, white flowers, and marzipan. Made of 100-percent Chenin Blanc, this bottle balances a pastry-cream sweetness with a bone-dry finish. Focused and finessed, these are the perfect bubbles to accompany a bucket of lightly-spiced fried chicken, fresh from the fryer.

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

