

# McPherson Cellars

## 2022 Reserve 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:** 100% Roussanne

**Alcohol:** 12.5%

**Brix at Harvest:** 24°

**Skin Contact:** none

**Aging:** 3 months in neutral French Oak barrels for 3 months with regular lees stirring

**Appellation:** Texas High Plains AVA

**Vineyard Source(s):** Lahey Vineyards

**UPC Code:** 0 90024 90643 3

While Viognier has claimed the spotlight as the “white grape of Texas,” we’ve long made the case for Roussanne, a Rhône Valley neighbor, to take its place. Our Reserve Roussanne brings a juicy midpalate with notes of muddled lemon with a slight char, nectarine, white flowers, and a hint of saltiness. Hardly just a “quaffer,” however, there’s some nice texture to our Reserve Roussanne from time spent in neutral oak barrels. This is “Texas Sunshine” in a glass—perfect with grilled seafood and a squeeze of lemon.

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

