

McPherson Cellars

2022 Trebbiano

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% Trebbiano

Alcohol: 12.7%

Brix at Harvest: 22.6°

Skin Contact: none

Aging: six months in stainless steel

Appellation: Texas High Plains AVA

Vineyard Source(s): Newsom Family Farms, Growers: Steve and Cindy Newsom

UPC Code: 0 90024 00011 7

An Italian grape best known for its delicate perfume, Texan-grown Trebbiano gains confidence and charisma on the High Plains. The first sniff is an enchanting bridal bouquet of white flowers—frothy jasmine, softest orange blossom, and seductive lilies. A veil of green citrus parts to reveal the creamy core of this balanced beauty: almond skin and quince paste, medium bodied and lightly yeasty. We're dreaming of a white pizza heaped with prosciutto and figs.

Learn more at mcpersoncellars.com.

