
McPherson

McPherson Cellars

2024 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: 23.5°

Skin Contact: none

Aging: six months in stainless steel

Appellation: Texas High Plains AVA

Vineyard Source(s): Leopard Vineyards, Grower Russell Leopard

UPC Code: 0 90024 90647 1

One of the world's most planted white grape varieties, Chenin Blanc is famed in the cool climate regions of France's Loire Valley as well as in the marine-influenced regions of South Africa. But this versatile grape also shines in the dry Texas heat of the High Plains. Leading with notes of yellow pear, fleshy sun-kissed lemon, glazed pineapple, crystalline honeycomb, and a hint of candied ginger, this wine is rich and concentrated with a broad, dry palate that finishes with a vibrant lift.



Learn more at mcpersoncellars.com.