
McPherson

McPherson Cellars

2023 “Les Copains” Red

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: Carignan 42%, Grenache 31%, Syrah 20%, Cinsault 7%

Alcohol: 13.9%

Brix at Harvest: 24.5°

Skin Contact: 25 days

Aging: 11 months, 15% new oak

Appellation: Texas High Plains AVA

Vineyard Source(s): Lahey Vineyards, Farmhouse Vineyards

UPC Number: 0 90024 90648 8

'Les Copains' is a friendly red blend of traditional Rhône varieties—a perfect barbershop harmony of flavors and textures. Carignan and Grenache are lead and tenor, offering bright cherry and strawberry notes that shimmer above the darker purple-fruit and leather baritone of Syrah. Cinsault is the percussion, lending a hint of white pepper and holding the flavors together with a dusting of delicate soft tannins. Consider pairing with pan-fried merguez sausages dipped in minty yogurt.



Learn more at mcphersoncellars.com.