

McPherson



McPherson Cellars Montepulciano - Block Select

TECHNICAL DETAILS

Alcohol: 13.6%
Brix at Harvest: 24.3°
Residual Sugar: 0.3%
Skin Contact: 18 days
Aging: 14 months in French oak (20% new)
Grapes Sources From: Texas High Plains AVA
Vineyard: S&C Newsom Vineyards
Block: Home Block
UPC Number: 0 90024 00016 2

162 CASES
PRODUCED

v.2022



TASTING NOTES

Montepulciano: Its fine tannins and complex nose betray a noble pedigree--not just any old pizza wine but THE pizza wine! The second most planted grape variety in all of Italy and quintessential pairing to the world's most delicious regional Italian cooking. Classically, notes of tar, sour cherry, and oregano dominate. Our Texan iteration takes on a little terracotta-textured freshness. The sour cherry becomes rhubarb stalk, the tar is more like wet asphalt after the first rain. Layers of red fruit build the perfect medium-intensity on the palate, balanced by a whiff of cracked black pepper and an acidity preternaturally disposed to anything tomato-based. This is the truest essence of terroir--wine and food, inseparable. A blistered cherry tomato and basil pasta will celebrate the last of summer's bounty while keeping the Montepulciano from feeling homesick.

MCPHERSON CELLARS

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