

*McPherson*



## McPherson Cellars Sangiovese

### TECHNICAL DETAILS

**Variety:** 100% Sangiovese

**Alcohol:** 13.7%

**Brix at Harvest:** 24.5°

**Residual Sugar:** 0.2%

**Skin Contact:** 25 Days

**Aging:** 14 months, 20% new French oak

**Grapes Sources From:** Texas High Plains AVA

**UPC Number:** 0 90024 31021 6

### TASTING NOTES

Tuscany's foundational grape has long had a place at the table in the Old World, and becomes a supple, medium-bodied red on the sun-drenched High Plains. Sangiovese was one of the first varieties planted in the late 1960s by Clinton "Doc" McPherson. Reminiscent of the rolling hills of Tuscany, but decidedly reflective of the Texas terroir, this wine offers aromas of ripe dark cherry, dark plum, and boysenberry framed by dusty earth, powdered cocoa, and dry, savory herbs. The palate reveals an elegant structure with gentle grip and a long, savory finish.



MCPHERSON CELLARS

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