

2020

FRIO CANYON VINEYARD

FCV CUVÉE



APPELLATION

Texas Hill Country, USA

FERMENTATION

Clusters were destemmed and berry-sorted then sent to tank for warm fermentation where the wine spent 22 days on the skins.

AGING

100% French Oak (80% new) for a total of 23 months in barrel prior to bottling.

VARIETAL COMPOSITION

Winemaker's blend of Syrah, Tempranillo and Merlot

TECHNICAL DATA

pH 3.82
TA 0.52 g/100mL
RS-Dry >0.3g/L
Alc. 14.4%

WINEMAKER

Brian Graham

SUGGESTED RETAIL

\$35

AWARD

*Reserve Texas Class Champion
at the 2024 Rodeo Uncorked!
International Wine Competition*



BACKGROUND & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. As he states, "For me, it's the vineyard that creates the quality and a wine's uniqueness. Really it's all about the vineyards."

Our estate vineyard is tucked against a rocky hillside above the Frio River and rests on a bed of caliche at an average elevation of 1,600'. The 2020 growing season saw a relatively mild summer and a cool ripening season which allowed the fruit to retain acidity - translating into flavor and true expression of varietal character.

After leaving the vine in early morning picks, the fruit was hand-sorted and whole-berry destemmed. The berries rested for 5 days prior to warm fermentation which allowed intense berry flavor to emerge. The wine was aged sur lie for 6 months with an additional 17 months of aging in 80% new French oak and 20% well-seasoned neutral oak.

TASTING NOTES

The nose opens with fresh raspberry and cherry cola with coriander, clove and campfire smoke. The palate entry shows fig and cranberry with hints of sage and tangerine, opening with leather and a hint of smoke with a soft, elegant finish.

We recommend serving the wine between 60-65°F. Gentle decanting will bring out the aromatics and flavor components. Texas venison, barbeque and charcuterie pair well with this blend.