



BECKER VINEYARDS

Texas Hill Country

October 2022

RED PREMIER WINE CLUB



2019 CABERNET FRANC RESERVE
new release!
\$50 | \$40 WC

Grown in Brownfield by both Lahey and Reddy vineyards, this Cabernet Franc is reminiscent of the old-world. Following two glorious years, the 2019 harvest was monumental for growth and yields. With body and structure underpinned by soft tannins, layers of earth bring forward deep violet and cassis accompanied by bright, red fruit and pepper. A wine that waits until the perfect vintage for bottling, this is one we believe to be exceptional. Enjoy this wine with your favorite person this fall. Enjoy now, or age 5-10 years.

Aromatics: Black currant, green olive, white pepper, forest floor, leather, warm caramel, raspberry tea

On the Palate: Tart cranberry, slate, truffle, fresh dill, cedar, peppers, clean finish

Service: Decant a minimum 30 minutes - Serve 60-68°F



2020 TEMPRANILLO RESERVE
\$35 | \$28 WC

Nothing says Texas like tacos and Tempranillo! We highly recommend the pairing your favorite street tacos with the 2020 Tempranillo Reserve. It proudly boasts some very lush Tempranillo grown in the Texas High Plains with just a kiss of Mourvèdre and Tannat, accentuating fruit and tannic structure. Dark garnet color hints at the ripe fruit flavors headed your way. Aromas of dried fig and earthy, dry dusty soils remind us of the High Plains desert which gives birth to this beauty. Enjoy now, or age 3-5 years.

Aromatics: Dried fig, fresh tobacco, slight herbaceous/dill

On the Palate: lush, juicy ripe boysenberries, red plums, figs, minerality

Service: Decant 30 minutes - Serve 58-66°F



2019 CABERNET SAUVIGNON RESERVE
WILMETH VINEYARD
new release!
\$50 | \$40 WC

2019 harvest was a monumental year for growth and yields, ending the season with indomitable rains. It was a year to challenge the winemaking teams across Texas.

Alas, the Wilmeth family stays true, growing this fabulous Cabernet Sauvignon. Always a favorite, The Wilmeth Vineyard cab evokes images of West Texas soil and sunsets. This vintage opens with a flint/gunpowder-like nose, then opens to expose ripe fruits, stewed red fruit compote with a hint of green peppers, and boasts a mouthful of ripe cherries and blueberries, so juicy, they slip right off the palate, finishing with a pop of acidity and smooth tannins. Enjoy now, or age 5-10 years.

Aromatics: Green and black peppercorns, flint, brooding cherries, candied molasses

On the Palate: Uber-ripe blueberries and cherries, medium acidity and subtle tannins.

Service: Decant a minimum 30 minutes - Serve 60-68°F

October 3 Bottle Red Premier Wine Club Total \$108
plus tax and shipping charges based on your location

BECKER WINE CLUB



**2019 CABERNET SAUVIGNON RESERVE
WILMETH VINEYARD**
new release!
\$50 | \$40 WC



2020 ESTATE SAUVIGNON BLANC
new release!
\$30 | \$24 WC



**2018 COUNOISE
FARMHOUSE VINEYARD**
\$40 | \$32 WC

2019 harvest was a monumental year for growth and yields, ending the season with indomitable rains. It was a year to challenge the winemaking teams across Texas.

Alas, the Wilmeth family stays true, growing this fabulous Cabernet Sauvignon. Always a favorite, The Wilmeth Vineyard cab evokes images of West Texas soil and sunsets. This vintage opens with a flint/gunpowder-like nose, then opens to expose ripe fruits, stewed red fruit compote with a hint of green peppers, and boasts a mouthful of ripe cherries and blueberries, so juicy, they slip right off the palate, finishing with a pop of acidity and smooth tannins. Enjoy now, age 5-10 years.

Aromatics: Green and black peppercorns, flint, brooding cherries, candied molasses

On the Palate: Uber-ripe blueberries and cherries, medium acidity and subtle tannins.

Service: Decant a minimum 30 minutes - Serve 60-68°F

Always a source of pride from our Estate vineyard, the “old”, original Sauvignon Blanc plantings continue to produce a beautiful, heady aromatic wine. The 2020 vintage is no exception.

Fermentation takes place in both Stainless Steel tanks and French oak barrels, playing on the crisp, citrus notes, lending the mildly creamy mouthfeel. Continuing the aging process in French oak for one year allows bright fruit and lively acidity to shine, providing a defined structure with a finish of creamy lime and untoasted oak notes.

Expect a bouquet of Meyer lemon, white peach, and white Japanese lilacs to greet you on the nose. Your first sip will delight in a medley of citrus fruit and a creamy mouthfeel, while the untoasted oak opens to vanilla and almond extract, reminiscent of Key Lime Pie Cheesecake. You cannot go wrong pairing this wine with creamy cheeses, summer harvest vegetables or grilled seafood. Enjoy now and until 2026.

Aromatics: Meyer lemons, white florals, white peach, ripe melon, Key lime zest and almonds

On the Palate: Key lime zest, ripe melon and stone fruits, light-bodied, bright acidity, untoasted oak finish

Service: No decant necessary - Serve at 55-62°F

The second release of our Counoise is a delightful wine, light-bodied with lively acidity juxtaposed against soft tannins, just perfect for food pairings. Extended aging in neutral American oak barrels provides the background for the fruit to shine with subtle structure, allowing an easy drinking wine. Bruised red rose petals greet you on the nose, with bright red fruits and dried herbs. The palate opens with cranberry, dried herbs with lingering sappy cherries, finishing with soft red fruits. Enjoy now!

Aromatics: Red florals, dried herbs and bright red fruit

On the Palate: Cranberries, cherries, dill, bright acidity and soft tannins

Service: No decant necessary - Serve 60-65°F

October 3 Bottle Becker Wine Club Total \$96
plus tax and shipping charges based on your location

WHITE WINES CLUB



2015 MALMSEY
\$48 | \$38.40 WC

One of the fun wines to make – Muscat Canelli was harvested nearly 6 weeks later than their typical harvest date, allowing sugars to concentrate within the berry. After mildly crushing the grapes, we took an unusual step: We froze the grapes, and we kept them frozen for 3 months. Normally reserved for red grapes, cryomaceration achieved three specific goals. First, the freezing and slow thawing allowed us to concentrate the natural sugars before fermentation. Secondly, the already intense perfume of the Muscat grape skin becomes intoxicating, heady wine aromatics. Third, using the method for a port or Madeira-styled wine adds an accentuated body to a wine that is unusually sweet, 10% residual sugar in this case. After a long, cool fermentation, which completed with the natural sugars lending sweetness, the wine was aged in neutral barrels for over four years. The first two years saw the Texas sun and heat of summers, allowing those sugars to caramelize. The barrels were then kept at cellar temperature while aging to perfection. We think you'll agree. Enjoy now or age as long as you can.

Aromatics: Notes of stone fruit, mild citrus, caramel and Texas Pecans

On the Palate: Full ripe apple, peach and apricot with notes of orange blossom and pecans with toasted notes of caramel.

Service: Serve 55°F



2021 PROVENCAL
\$25 | \$20 WC

A rosé reminiscent of a French Provence-styled wine. The 2021 vintage is a synergistic blend of Mourvedre, Cinsault, Counoise, and Tempranillo. Utilizing white wine fermentation techniques on red grapes, with limited skin contact, provides the pale salmon color; a cool, slow fermentation retains the soft florals and fresh fruit flavors. The result is a light bodied rosé with delicate notes of pomegranate, strawberries, and soft floral aromas. Enjoy now!

Aromatics: Bright florals of peonies, hibiscus tea, stone fruits, and citrus

On the Palate: Strawberry, pomegranate, dried cherries, Ruby Red grapefruit

Service: No decant necessary – Serve at 55°F



2021 VIOGNIER RESERVE
new release!
\$25 | \$20 WC

A delightfully light and aromatic wine, perfect for all occasions. The 2021 Viognier Reserve is a blend of Texas High Plains fruit. Aging for 10 months in French oak barrels allows a silky mouthfeel complimenting stone fruits on the palate noses of citrus, florals. Enjoy now, or age 2-4 years.

Aromatics: Lime zest, Meyer lemons, magnolia blossoms

On the Palate: Tart citrus notes, with a lush, centered mouthfeel, finishing with warm vanilla

Service: No decant necessary - Serve chilled, 52-58°F



Photo credit: Rex Scaggs -
thank you for all that you do!

October 6 Bottle White Wines Club Total \$156.80
plus tax and \$6.00 flat rate shipping