



BECKER VINEYARDS

Texas Hill Country

May 2022

RED PREMIER WINE CLUB



2019 CULNARIA
new release!
\$35 | \$28 WC

The Culnaria, always a celebration of food, wine and community, is blended in partnership with San Antonio's Culnaria Wine and Food Fest. For the 2019 vintage, we've combined Cinsault, Counoise, Mourvedre, Dolcetto and Grenache resulting in a lush, vibrant medium-bodied red wine expressly to pair with Texas cuisine. The bright red fruits, with a hint of sweetness are sure to balance any spicy Tex-Mex dish, while soft tannins and well-balanced alcohol never overpower the food, always enhancing the meal. Enjoy now or age 5 years.

Aromatics: toasted oak, cherries, raspberries, dried herbs

On the Palate: Fruit forward with bright red fruits, soft tannins, balanced with toasted oak, cooking herbs, with a finish of cocoa and raspberries

Service: Decant 20-30 minutes - Serve at 60-65°F

For information about Culnaria, the organization, please visit their website: CulnariaSA.org



2017 RANGER HAYS
\$50 | \$40 WC

Ranger Hays first surveyed what is now known as Becker Vineyards in the mid-1800's. Later, he made his profession as a Texas Ranger, renowned for his efforts settling the Texas frontier. This particular label depicts his famous stand-off at Enchanted Rock against a Comanche War Party. Malbec, Petit Verdot, and Merlot from Texas High Plains and Texas Hill Country vineyards, combine to create a wine as captivating as its inspiration. Beautiful notes of brown spice and up-front rich fruit with a mild dustiness, reminiscent of the Texas High Plains, greeting you with cherries and florals. The finish is lush, with bright cherries, herbal notes, acidity, and medium tannins. Enjoy now or age for 5-10 years.

Aromatics: Vanilla, violets, all-spice, rose petals, sage

On the Palate: Blackberries, cherries, red plums, fresh tobacco, vanilla

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



2019 PRAIRIE ROTIE
new release!
\$30 | \$24 WC

A racy little wine, redolent with brilliant red fruits backed up by complex notes of white pepper, raspberries, tea, and potting soil. With its lively acidity, soft tannins, and lingering finish, this wine is an ideal pairing for Thanksgiving or a simple Tuesday night dinner. Enjoy now or age 3-5 years.

Aromatics: Bright raspberries, tart cherries, creosote, and black pepper

On the Palate: Pomegranate, kirsch, black tea, earthiness, medium acidity, low tannins

Service: Decant this wine for a minimum of 30 minutes - Serve 58-65°F

Pictured on this label, a young Richard Becker, traveling home from college one weekend, stopped to get a haircut. During the haircut, his lifelong friend Tony Bell sketched this depiction. This is one of many precious pieces of Tony Bell's artwork we are proud to label our wine.

May 3 Bottle Red Premier Wine Club Total \$92
plus tax and shipping charges based on your location

BECKER WINE CLUB



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2018 VIOGNIER RESERVE
\$25 | \$20 WC

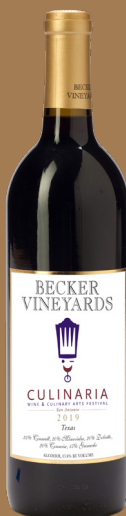
Becker Vineyards' Viognier is once again an exquisitely delightful wine. Pairing Viognier from three Texas High Plains growers allows the terroir of each individual vineyard to meld, yielding this voluptuous wine. A touch of Roussanne adds an additional layer of complexity and elegance. Using only French oak barrels for aging brings forth a lush, creamy mouthfeel and warm vanilla. This quickly opens up to reveal a burst of refined citrus and golden apples, with lingering guava and a soft orange creamsicle-like finish. Enjoy now, age 5 years.

Aromatics: Peach blossom, ripe lychee, apricot pie

On the Palate: Creamy vanilla, lush mouthfeel, heady honeysuckle, tropical fruits

Service: No decant necessary - Serve 55-63°F

DOUBLE GOLD | 2021 San Francisco Chronicle Wine Competition



2019 CULINARIA
new release!
\$35 | \$28 WC

The Culinaria, always a celebration of food, wine and community, is blended in partnership with San Antonio's Culinaria Wine and Food Fest. For the 2019 vintage, we've combined Cinsault, Counoise, Mourvedre, Dolcetto and Grenache resulting in a lush, vibrant medium-bodied red wine expressly to pair with Texas cuisine. The bright red fruits, with a hint of sweetness are sure to balance any spicy Tex-Mex dish, while soft tannins and well-balanced alcohol never overpower the food, always enhancing the meal. Enjoy now or age 5 years.

Aromatics: toasted oak, cherries, raspberries, dried herbs

On the Palate: Fruit forward with bright red fruits, soft tannins, balanced with toasted oak, cooking herbs, with a finish of cocoa and raspberries

Service: Decant 20-30 minutes - Serve at 60-65°F

For information about Culinaria, the organization, please visit their website: CulinariaSA.org

May 3 Bottle Becker Wine Club Total \$72
plus tax and shipping charges based on your location



2018 CHARDONNAY RESERVE
tallent vineyard
\$30 | \$24 WC

In the warm, rolling hills of Mason County, Texas, the Tallent Vineyard has grown grapes for Becker Vineyards for nearly two decades, however the Chardonnay is from vines less than 6 years old. The fermentation and aging program for our Chardonnay is simple: fermentation takes place in 100% French oak barrels, 20% new oak. The wine is then allowed to age, sur lees, until ready to bottle.

Warm notes of vanilla and clove mingle with tropical fruits; guava and pineapple greet you. The wine further opens to showcase white peach and yellow apples, then bright citrus fruit on the back palate, all encompassed in warm baking notes, mild nuttiness and caramel. Enjoy now, age 5-10 years.

Aromatics: Yellow apple, guava, white peach, caramel and butter

On the Palate: Tropical fruits, clove, vanilla, citrus notes, lingering vanilla, almond and citrus fruit finish

Service: No decant necessary - Serve 50-60°F



2020 ESTATE SAUVIGNON BLANC
becker vineyards estate
\$30 | \$24 WC

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



2015 ROUSSANNE RESERVE
library release!
\$20 | \$16 WC

Straight from our underground library cellar to your dining room table, we present to you the 2015 Roussanne Reserve. Originating in the Rhone region of France, a late-ripening white grape yields intense aromas, deep, gold hue, and full flavor. Grown on the West Texas High Desert Plains in Meadow, TX, our Roussanne displays fantastic minerality, bright fruit and herbal notes. A cold fermentation in tank with partial malolactic fermentation creates a crisp, yet creamy medium-bodied wine. Enjoy now!

Aromatics: Gardenia, citrus notes of lemon, lime zest, with beeswax and pear

On the Palate: Meyer lemon, lime, round, full mouthfeel, over-ripe apricot and honeycomb

Service: No decant necessary - Serve 50-55°F

Available While Supplies Last - Special Release

WHITE WINES CLUB

May 6 Bottle White Wines Club Total \$128
plus tax and \$6.00 flat rate shipping