



BECKER VINEYARDS

Texas Hill Country

May 2023

BECKER WINE CLUB



2022 D'Estade

Meyer lemon, citrus blossom,
baking spices, limestone

Serve 48° - 54°
No decant necessary

Enjoy now through 2027



Additional
Information

Viognier 38% - Lahey Vineyards, Six Harts
Vineyards, Farmhouse Vineyards, &
Diamante Doble Vineyards
Sauvignon Blanc 33% - Six Harts Vineyards,
Becker Vineyards Estate
Marsanne 30% - Reddy Vineyards

Recommended Pairings:
Pan-fried trout, roasted chicken,
goat cheese, grilled artichokes

Limited Production
500 cases

Counoise 35% - Farmhouse Vineyards
Cabernet Sauvignon 35% -
Canada Family Vineyard & Soleado Vineyards
Tannat 20% - Tallent Vineyards
Syrah 10% - Hossfly Vineyards

Recommended Pairings: Grilled
fish, goose, turkey, hard cheeses,
spicy dishes, sunsets

Limited Production
500 cases



Additional
Information

2021 Jolie

Pink rose petals, raspberry,
pomegranate, strawberry,
candied watermelon, bright acidity

Serve 50° - 58°
No decant necessary

Enjoy now



2018 Cabernet Sauvignon

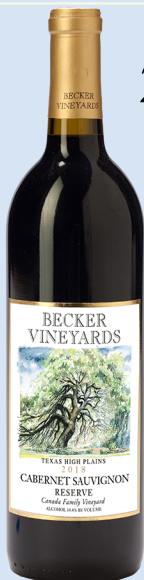
Reserve

Canada Family Vineyard

Ripe red fruit, deep plum, black
pepper, rich tannins

Serve 60° - 68°
30 minute decant

Enjoy now through 2028



Recommended Pairings: Savory
meat dishes; Steak, duck, pork
tenderloin, lamb, pulled pork,
barbecue chicken

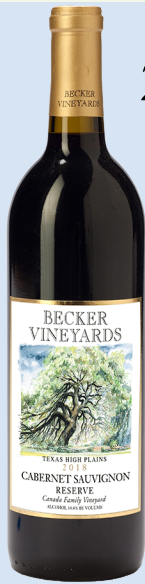
Gold Medal
&
Reserve Texas
Class Champion



Additional
Information



RED PREMIER WINE CLUB



2018 Cabernet Sauvignon

Reserve

Canada Family Vineyard

Ripe red fruit, deep plum, black pepper, rich tannins

Serve 60°- 68°
30 minute decant

Enjoy now through 2028

Recommended Pairings: Savory meat dishes; Steak, duck, pork tenderloin, lamb, pulled pork, barbecue chicken

Gold Medal
&
Reserve Texas
Class Champion



Additional
Information



100% Tallent Vineyard

Malbec 78%

Tannat 6%

Cabernet Sauvignon 6%

Petite Sirah 5%

Petit Verdot 5%

Recommended Pairings:

Herb-crusted lamb, duck confit,
mushroom risotto

Additional
Information



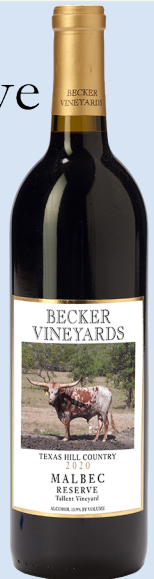
2020 Malbec Reserve

Tallent Vineyard

Eucalyptus, ripe plum,
dried oregano, violets,
red berries, cacao

Serve 58°- 64°
Decant 30 minutes

Enjoy now through 2025



2019 Culinaria



Double Gold
Lonestar International
Wine Competition

Cherries, raspberries, dried herbs,
cocoa, toasted oak

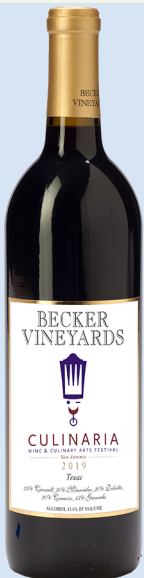
Serve 60°- 65°
Decant 30 minutes

Enjoy now through 2025

Cinsaut 25%, Mourvedre 20%, &
Counoise 20% - Farmhouse Vineyards
Dolcetto 20% - Diamante Doble Vineyards
Grenache 15% - Lahey Vineyards

Recommended Pairings:
Street tacos, Tex-Mex,
Texas-style barbecue, sausage and
peppers.

Additional
Information



WHITE WINE CLUB

2022 D'Estate

Meyer lemon, citrus blossom,
baking spices, limestone

Serve 48° - 54°
No decant necessary

Enjoy now through 2027



Additional
Information

Viognier 38% - Lahey Vineyards, Six Harts
Vineyards, Farmhouse Vineyards, &
Diamante Doble Vineyards
Sauvignon Blanc 33% - Six Harts Vineyards,
Becker Vineyards Estate
Marsanne 30% - Reddy Vineyards

Recommended Pairings:
Pan-fried trout, roasted chicken,
goat cheese, grilled artichokes

Limited Production
500 cases



Counoise 35% - Farmhouse Vineyards
Cabernet Sauvignon 35% -
Canada Family Vineyard & Soleado Vineyards
Tannat 20% - Tallent Vineyards
Syrah 10% - Hossfly Vineyards

Recommended Pairings: Grilled
fish, goose, turkey, hard cheeses,
spicy dishes, sunsets

Limited Production
500 cases



Additional
Information

2021 Jolie

Pink rose petals, raspberry,
pomegranate, strawberry,
candied watermelon, bright acidity

Serve 50° - 58°
No decant necessary

Enjoy now



2021 Roussanne Reserve

Key lime zest, honeydew, yellow
apple, pear, vanilla bean

Serve 58° - 62°
Decant 30 minutes

Enjoy now

Roussanne 94% - Farmhouse "Pool"
Vineyard, Bingham Family "Old Place"
Vineyard
Marsanne 6% - Reddy Vineyards

Recommended Pairings:
Thai cuisine, lobster, shellfish in
cream sauce, lemon cream
cookies

Production - 799 cases



Additional
Information

