

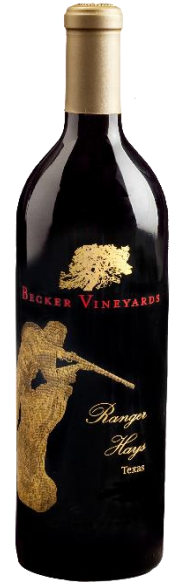
2020 Texas Ranger Hays

78% Malbec, 10% Petit Verdot, 8% Tannat, 4% Cabernet Sauvignon

Our new vintage of Ranger Hays is packed with aromas of plum, fresh jam and anise. This specific vintage has excellently integrated tannins and a tart finish, bringing a nice feminine edge to the wine.

Pairings:

- Bison
- Smoked pulled pork
- Manchego



Vintage:

Due to the damage caused by the freeze in October 2019, the yields from the Texas High Plains were significantly low. The quality overall in the state being exceptional. Between the heat and the continual drought farmers were facing, the season was fast and furious with the bulk of fruit being received in the month of August. A lot of producers were wrapping up their harvest season by the end of September. The COVID-19 pandemic was also another marker of this vintage, putting more pressure on wineries to take precautions for the safety of their employees. Wines from this vintage are fruit driven and phenolically ripe.

Vineyards:

The 2020 Ranger Hays is a married blend from Tallent Vineyards, Canada Family Vineyards and Six Harts Vineyards. Each of these locations' specific terroir contributes immensely to the elegance of the wine.

Technical Details:

Aged for 36 months in 22% New American Oak

Bottled August 9th, 2023; 1209 cases produced.

14.5% ABV