

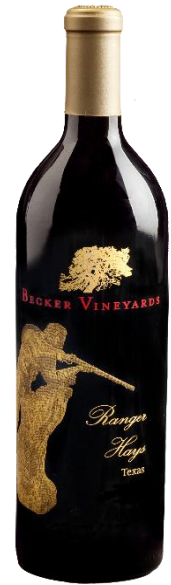
2022 Texas Ranger Hays

74% Malbec, 14% Merlot, 9% Petit Verdot, 3% Cabernet Sauvignon

Ranger Hays is back with a new vintage. This complex wine gives notes of coffee, blackberry jam and vanilla. The drought stress led to the fruit being quite concentrated and having rich velvety tannins.

Pairings:

- Sirloin and lean meats
- Mushrooms and roasted peppers
- Bleu cheese



Vintage:

This vintage was one of the earliest years we have seen in some time for harvest. Every year it seems that Texas is facing unique and sporadic challenges, and 2022 was no exception. Extreme drought and intense heat had plagued both the Hill Country and the High Plains, with yields overall being a little bit down compared to normal. Even with the late bud break, the growing season progressed rapidly. A lot of producers saw crops coming into their winery up to two weeks earlier than previous years, leading to a fast and furious harvest season. The wines produced from this year have excellent acidity and phenolic development from vineyards that were not severely impacted by the drought.

Vineyards:

The 2022 Ranger Hays is a blend from Tallent Vineyards, Canada Family Vineyards, Farmhouse Vineyards and Six Harts Vineyards. Each of these locations' specific terroir contributes immensely to the elegance of the wine.

Technical Details:

Aged for 21 months in 22% New American Oak

Bottled June 13th, 2024; 3041 cases produced.

14.6% ABV