

BECKER WINE CLUB



2018 Inverno *Le Quattro Stagione*

Bramble fruit, Bing cherries,
violets, star anise, cigar box

Serve 62°- 68°
Decant for 30 minutes

Enjoy now through 2026



Additional
Information

Our Inverno is a limited production bottling and represents “Winter”, the 4th season of our Le Quattro Stagione series of wines.

This 2018 vintage of Inverno blends predominant portions of Cabernet Franc, Cabernet Sauvignon and Barbera, kissed slightly with Petite Verdot and Mouvedre. It is 100% Texas, with over 75% sourced from our High Plains growers.

Recommended Pairings:

Pasta Bolognese, rack of lamb, halibut en papillote

Viognier has long been established as the white grape of Texas and our 2022 Viognier Reserve is 100% Texas, 100% Viognier and 100% sourced from Six Harts Vineyards in Tokio, Texas.

Texas Viognier has come along way since Dr. Becker first planted it commercially in 1994 and we're confident you will find this bottling to be quintessential Viognier in its aromatic palette and mouth feel.

Recommended Pairings:

Bacon wrapped scallops, lentils with pork belly, creme brulée

2022 Viognier Reserve Six Harts Vineyards

Vanilla bean custard, lemon zest,
honeycomb, honeysuckle,
blood orange, coriander

Serve 52°- 58°
No decant necessary

Enjoy now



Additional
Information



2019 Cabernet Sauvignon Reserve Canada Family Vineyard

Raspberry jam, toasted brown sugar,
smoked cherry, mequite

Serve 60°- 68°
Decant for 30 minutes

Enjoy now through 2035



Additional
Information

The Canada Family is one of our key grower partners, growing Cabernet Sauvignon, Malbec and Chardonnay exclusively for us since 2007.

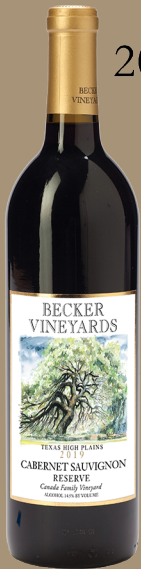
Cabernet Sauvignon was the first varietal we harvested from the family in 2007 and our single vineyard bottlings of “Canada Cab” have grown increasingly deep, rich and intense over the years, as well as becoming very, very popular with our friends. As such, we allocate this limited bottling first to you, our Wine Club members.

Our 2019 vintage is a blend of 86% Cabernet Sauvignon finished with Merlot, Petit Verdot and Cabernet Franc.

Chef Jean-Claude Recommended Pairing:
Beef Bourguignon & wild game dishes



RED PREMIER WINE CLUB



2019 Cabernet Sauvignon Reserve Canada Family Vineyard

Raspberry jam, toasted brown sugar,
smoked cherry, mequite

Serve 60°- 68°
Decant for 30 minutes

Enjoy now through 2035



Additional
Information

The Canada Family is one of our key grower partners, growing Cabernet Sauvignon, Malbec and Chardonnay exclusively for us since 2007.

Cabernet Sauvignon was the first varietal we harvested from the family in 2007 and our single vineyard bottlings of “Canada Cab” have grown increasingly deep, rich and intense over the years, as well as becoming very, very popular with our friends! As such, we allocate this limited bottling first to you, our Wine Club members.

Our 2019 vintage is a blend of 86% Cabernet Sauvignon, finished with Merlot, Petit Verdot and Cabernet Franc.

Chef Jean-Claude Recommended Pairing:
Beef Bourguignon & wild game dishes

Texas soil and climate are suited so well for growing high quality Tempranillo and so this varietal has become one of our favorite grapes to grow and craft into fine wines. We bottled just over 1,000 cases of our 2021 Tempranillo

Reserve,

the majority of which will be sold to our Wine Club members, with the balance being poured in restaurants around our Great State.

This vintage bottling is over 75% Tempranillo, with about half the fruit sourced from the High Plains and the remaining from the Hill County.

The blend is completed with smaller portions of Tannat, Cabernet Sauvignon and Petite Verdot.

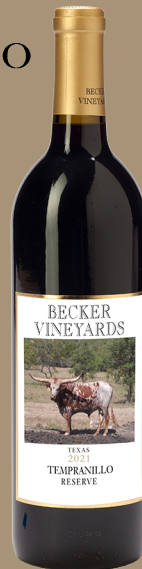
2021 Tempranillo Reserve

Serve 58°- 64°
No decant necessary

Enjoy now

Recommended Pairings:
Paella, butternut squash tortelli,
smoked lamb, Pollo al ajillo

Additional
Information



2018 Inverno *Le Quattro Stagione*

Bramble fruit, bing cherries,
violets, star anise, cigar box

Serve 62°- 68°
Decant for 30 minutes

Enjoy now through 2026



Additional
Information

Our Inverno is a limited production bottling and represents “Winter”, the 4th season of our Le Quattro Stagione series of wines.

This 2018 vintage of Inverno blends predominant portions of Cabernet Franc, Cabernet Sauvignon and Barbera, kissed slightly with Petite Verdot and Mouvedre. It is 100% Texas, with over 75% sourced from our High Plains growers.

Recommended Pairings:
Pasta Bolognese, rack of lamb, halibut en papillote



WHITE WINE CLUB



2022 Jolie

Hibiscus, rose petal, strawberry,
cherry, lemon zest, citrus
blossom

Serve 50°- 58°
No decant necessary

Enjoy now through 2025



Additional
Information

The world of wine enjoys two basic styles of Rose; Saigne and Direct Press. The latter of these two, the French are known to call “making Rose on purpose”, as this method is far more intentional in its approach as compared to Saigne, which draws its source from the “bleed” of pressing red grapes planning to be used to make red wines. Direct Press allocates fruit “on purpose” from the vineyard and allows only minimal skin contact prior to pressing.

Our 2022 Jolie is 100% Grenache from the High Plains of Texas and is extremely limited in production at only 400 cases. We imagine the entire vintage will be sold to our Wine Club members.

Recommended Pairings:

Tuna nicoise salad, traditional Thanksgiving fares

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2022 Viognier Reserve Six Harts Vineyards

Vanilla bean custard, lemon zest,
honeycomb, honeysuckle,
blood orange, coriander

Serve 52°- 58°
No decant necessary

Enjoy now



Additional
Information



Texas Viognier has come along way since Dr. Becker first planted it commercially in 1994 and we're confident you will find this bottling to be quintessential Viognier in its aromatic palette and mouth feel.

Recommended Pairings:

Bacon wrapped scallops, lentils with
pork belly, creme brulée



2019 Prairie Cuvee

Nectarine, white peach, brioche,
baked apples, clove

Serve 48°- 52°
No decant necessary

Enjoy now through 2025



Additional
Information

Y'all know we enjoy growing and crafting Rhone wines...Red & White!

Prairie Cuvee is our favorite white Rhone blend and the 2019 vintage is a blend of Roussanne and Marsanne, with a touch of Viognier.

Sourced from an array of our grower partners and 100% High Plains Texas fruit, this wine has proven highly popular, leaving only 75 cases remaining.

Recommended Pairings:

Traditional French Cassoulet, Roasted Goose,
& Croque Madame