

BECKER WINE CLUB

2019 Cabernet Franc Reserve

Red currant, ripe raspberry, brown spice, green pepper, caramel, violet

> Serve 54°- 62° No decant necessary

Enjoy now through 2030



Additional Information The star grape of the St Emilion in Bordeaux has taken well to the growing regions of Texas.

While often a blender, Cabernet Franc has risen to stand alone more and more in the United States. The varietal tends to ripen more easily than Cabernet Sauvignon, which can prove very helpful amidst vintages like 2019 which in Texas went from moderate early season temps to 115-degree scorchers in August, to rain & heavy winds just in time for harvest.

An 80% Cabernet Franc blend, our 2019 vintage is complemented with a portion of Merlot from Wilmeth Vineyards, as well as small smatterings of Tannat from Tallent Vineyards and Petite Sirah from our Estate vineyard. A Double Gold winner in the San Antonio Rodeo Wine Competition, this Cab Franc shows gorgeously right now but will age gracefully for several years.

This vintage of Chardonnay Reserve is the culmination of grapes grown in the vineyards of the Texas High Plains and right here in the Texas Hill Country. We are extremely pleased with the results of this collaboration.

The Chardonnay vines, both from the Canada Family Vineyards and Tallent Vineyards, have proven resilient with tenacity to ripen well in the Texas sun. For this vintage, both primary and malolactic fermentation took place in French Allier barrels, aging sur lies, allowing a rich mouthfeel balanced with nuances of toasted oak and baking spices. Golden delicious apples and tropical fruit dominate, while white pepper and warm vanilla notes finish.

2020 Chardonnay Reserve

Brioche, citrus zest, Anjou pear, golden delicious apple, magnolia blossom, toasted vanilla

> Serve 58°- 68° Decant 30 minutes

Enjoy now through 2030

Additional Information





2018 Ranger Hays

Ripe plums, tobacco, allspice, red fruit compote, eucalyptus

> Serve 58°- 68° Decant 30 minutes

Enjoy now through 2030



Additional Information Ranger Hays is one of our flagship wines, inspired by Malbec and Petit Verdot blends that beg to be paired with beef and other heady red meats.

Our journey with this classic blend began in 2007 with our wine known as Raven; name of which evolved to honor the famous Texas Ranger, John Coffee Hays, who was one of the original and most important Texas Rangers, while also living and dwelling in the Fredericksburg area, including surveying the very land which eventually became our beloved, Becker Vineyards.

This sensuous blend of Malbec and Petit Verdot is complimented Mourvedre, Cabernet Franc, and Tannat to create a powerful wine that is perfect for dinner with friends or a cozy night in front of the fireplace.

RED PREMIER WINE CLUB

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

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 display on our labels.

2019 Prairie Rotie

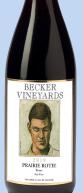
Raspberry, tart cherry, kirsch, pomegranate, black tea, pepper

Serve 58°- 65° Decant 30 minutes

Enjoy now through 2026







2018 Ranger Hays

Ripe plums, tobacco, allspice, red fruit compote, eucalyptus

> Serve 58°- 68° Decant 30 minutes

Enjoy now through 2030



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The Wilmeth family lives amidst their vineyard and other crops in the big city of Tokio, Texas, a bucolic farming town which boasts a current population of 34. We take a lot of pride in our farming partnership with this vineyard and even more so, we're honored by our friendship with Jet and Gay Wilmeth.

We source 6 different varieties from the Wilmeth farm, including the Cabernet Sauvignon, which is considered to be among the highest quality in west Texas. 95% of the blend of our 2019 vintage was sourced from Wilmeth with Cabernet Sauvignon at 80% and the majority of the remaining blend being Merlot from this same farm. Petit Verdot and Cabernet Franc complete this 100% Texas wine, which we are so thrilled to share with you in our early Spring shipment. We're finding this bottling to be in a particularly fine point in maturity, with initial aromas of flint and gunpowder which are quickly complemented with an array of red berries and dark fruit, all supported by a strong but smooth backbone of tannins. While this vintage will age for years, it is ready for your dinner tonight!

2019 Cabernet Sauvignon Reserve

Wilmeth Vineyard

Peppercorns, flint, cherries, blueberries, molasses

Serve 60°- 68° Decant 30 minutes

Enjoy now through 2032

Additional Information





WHITE WINE CLUB

While fully Texas High Plains fruit, our '21 Viognier Reserve has a kiss of Roussanne to the 96% blended Viognier, sourced predominantly from our dear friends and growing partners at Farmhouse Vineyards in Meadow, Texas.

The citrus notes of this vintage, remain in such fine harmony with the white flower aromatics of the fruit, along with the vanilla of the 70% new French Oak barrel aging.

This is a very food-friendly wine, which we'd suggest pairs well with almost anything in your kitchen (wink).

2021 Viognier Reserve

Lime zest, meyer lemon, magnolia blossom, vanilla

> Serve 52°- 58° No decant necessary

> > Enjoy now

Additional Information





2021 Roussanne Reserve

White citrus flowers, kaffir lime, pear, green tea, honeydew, vanilla bean

Serve 58°- 62° Decant minimally

Enjoy now



Additional Information Roussanne is a varietal that originates in the Rhone region, which is often blended with Marsanne. The fruit for our Roussanne was sourced from the Texas High Plains and was grown by Farmhouse Vineyards and Bingham Family Vineyards.

Our 2021 Roussanne Reserve is a tart, cheeky wine, presenting with heady floral aromas and bright acidity begging to pair with shellfish. Fermenting Roussanne in stainless steel tanks, retaining the natural malic acid yields a wine bright with aromatic notes of citrus flowers and pith, with flavors of kefir lime and green tea. Blending a dash of Marsanne allows mild vanilla bean with a round, creamy mouthfeel to balance the acidity.

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