



February 2025

BECKER WINE CLUB



2023 Primavera

Berries, watermelon, juniper,
meyer lemon

Serve 45°- 52°

No decant necessary

Enjoy now through 2027



Additional
Information

Primarily sourced from Tallent Vineyards (Mason, TX) and Farmhouse Vineyards (Brownfield, TX) and crafted from a carefully selected blend of Grenache, Cinsault, Counoise, Mourvèdre, and Tannat, this rosé boasts enticing aromas of peach, juniper, and watermelon, balanced by a bright, refreshing acidity. The 2023 vintage presented unique challenges, from severe hailstorms to extreme summer heat, but the resulting wines showcase exceptional depth and character.

Aged for six months in stainless steel, the Primavera Rosé maintains its crispness and aromatic vibrancy. It pairs beautifully with everything from charcuterie, salads, light pastas, fresh fruit, and eggplant parmesan, making it a versatile choice for any occasion.

Becker Vineyards' Non-Vintage Sangiovese is a layered blend that celebrates the best qualities of multiple harvests. Composed of 85% Sangiovese with hints of Dolcetto, Barbera, and Petite Sirah, this wine balances elegance and depth. Each sip offers velvet-rich textures and captivating notes of cherry, roasted tomato, and espresso. Crafted from a mix of vintages spanning 2014 to 2022, this non-vintage blend showcases a complexity and freshness that would be hard to achieve in a single year. Sourced primarily from Becker's own estate, this Sangiovese is a rare and expressive take on a classic varietal.

Recommended Pairings:

Florentine steak, veal ragu,
parmesan

Sangiovese

Black cherry, plum,
roasted tomato, coffee

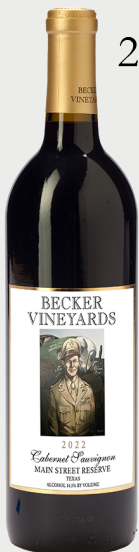
Serve 60°- 65°

Decant 30 minutes

Enjoy now through 2030



Additional
Information



2022 Cabernet Sauvignon Main Street Reserve

Bramble fruit, anise,
baking spices, vanilla, leather

Serve 60°- 65°

Decant 30-45 minutes

Enjoy now through 2030



Additional
Information

Crafted from a blend of 84% Cabernet Sauvignon, 10% Merlot, and 6% Petite Sirah, this wine showcases rich layers of dark fruit, velvety tannins, and a refined acidity, making it an exceptional vintage for both immediate enjoyment and long-term aging.

The 2022 growing season presented Texas winemakers with a fast and intense harvest, driven by extreme drought and heat. While yields were lower than usual, the grapes that thrived in these conditions developed excellent acidity and phenolic complexity, resulting in a wine of depth and character.

Aged for 24 months in a mix of 30% French oak and 5% American oak, this Cabernet offers a harmonious balance of blackberry, plum, and cassis, with hints of vanilla, cedar, and spice from the oak influence.

RED PREMIER CLUB

Crafted from a blend of 84% Cabernet Sauvignon, 10% Merlot, and 6% Petite Sirah, this wine showcases rich layers of dark fruit, velvety tannins, and a refined acidity, making it an exceptional vintage for both immediate enjoyment and long-term aging.

The 2022 growing season presented Texas winemakers with a fast and intense harvest, driven by extreme drought and heat. While yields were lower than usual, the grapes that thrived in these conditions developed excellent acidity and phenolic complexity, resulting in a wine of depth and character.

Aged for 24 months in a mix of 30% French oak and 5% American oak, this Cabernet offers a harmonious balance of blackberry, plum, and cassis, with hints of vanilla, cedar, and spice from the oak influence

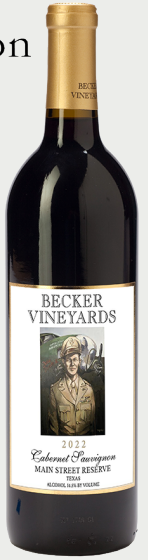
2022 Cabernet Sauvignon Main Street Reserve

Bramble fruit, anise,
baking spices, vanilla, leather

Serve 60°- 65°
Decant 30-45 minutes

Enjoy now through 2030

Additional
Information



2020 Cinsault

Black tea, red currant,
cherry, violet

Serve 55°- 60°
Decant 30 minutes

Enjoy now through 2027



Additional
Information

The 2020 Texas High Plains Cinsault is a testament to resilience and quality, marking a long-awaited return to our portfolio. This vintage showcases vibrant cherry and raspberry notes, layered with delicate hints of black tea. Light to medium-bodied with refined tannins and a smooth finish, this wine is ideal for both casual and refined settings.

The 2020 growing season presented unique challenges for Texas vineyards. An early freeze in October 2019 significantly reduced yields across the High Plains, while persistent heat and drought accelerated ripening. The result was an early and rapid harvest, with most fruit arriving by August and wineries concluding their season by late September. Despite these conditions, the vintage produced wines of exceptional concentration and balance, with expressive fruit and well-developed tannins.

Aged for 45 months in 22% new American oak, this Cinsault displays a nuanced structure with a touch of spice from barrel aging. It pairs beautifully with beef bourguignon, ratatouille, or Moroccan tagine, complementing both rich and herbaceous flavors.

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.

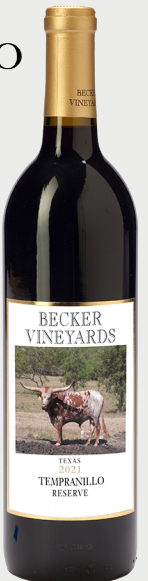
2021 Tempranillo Reserve

Serve 58°- 64°
No decant necessary

Enjoy now

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

Additional
Information



WHITE WINES CLUB

2023 D'Estate

Meyer lemon, citrus blossom,
baking spices, limestone

Serve 48°- 54°

No decant necessary

Enjoy now through 2027



Additional
Information

The 2023 D'Estate, part of our Le quattro stagioni series, is a tribute to the golden days of summer. D'Estate captures the essence of the season in every sip.

This elegant blend of 83% Viognier, 10% Roussanne, and 7% Marsanne offers a bouquet of vibrant stone fruits, honeyed floral notes, and a hint of citrus. Perfect for winding down those warm, sun-soaked afternoons, this wine pairs beautifully with light summer fare or can be savored all on its own as the evening breeze rolls in.

Crisp yet full of character, the 2023 D'Estate is a delightful way to toast to the season's last lingering moments.

Recommended Pairings:

Pan-fried trout, roasted chicken,
goat cheese, grilled artichokes



Primarily sourced from Tallent Vineyards (Mason, TX) and Farmhouse Vineyards (Brownfield, TX) and crafted from a carefully selected blend of Grenache, Cinsault, Counoise, Mourvèdre, and Tannat, this rosé boasts enticing aromas of peach, juniper, and watermelon, balanced by a bright, refreshing acidity. The 2023 vintage presented unique challenges, from severe hailstorms to extreme summer heat, but the resulting wines showcase exceptional depth and character.

Aged for six months in stainless steel, the Primavera Rosé maintains its crispness and aromatic vibrancy. It pairs beautifully with everything from charcuterie, salads, light pastas, fresh fruit, and eggplant parmesan, making it a versatile choice for any occasion.

2023 Primavera

Berries, watermelon, juniper,
meyer lemon

Serve 45°- 52°

No decant necessary

Enjoy now through 2027



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 kaffir lime and green tea. Blending a dash of Marsanne allows mild vanilla bean with a round, creamy mouthfeel to balance the acidity.

