



BECKER VINEYARDS
Texas Hill Country
October 2024

BECKER WINE CLUB



2020 Ranger Hays

Plum, fresh jam, anise

Serve 58° - 68°

Decant 30 minutes

Enjoy now through 2030



Additional
Information

Ranger Hays is one of our signature wines, crafted from a bold blend of Malbec and Petit Verdot that's just made to complement rich, flavorful red meats and beef. Our adventure with this timeless blend began in 2007 under the name Raven, which later evolved to pay tribute to the legendary Texas Ranger, John Coffee Hays. Hays was not only a pivotal figure in Texas history but also had ties to the Fredericksburg area, even surveying the very land that now nurtures our cherished Becker Vineyards. This enticing fusion of Malbec, Petit Verdot, Tannat, and Cabernet Sauvignon comes together to form a robust wine, perfect for sharing at dinner with friends or savoring by the warmth of a fireplace.

Our dear friends at Farmhouse Vineyards farmed and delivered to our crushpad, all fruit components of our 2022 Counoise and for this, we are grateful. Over 80% Counoise with the balance of the blend being a Rhone classic of Mourvedre and Cinsault, upon first savor, one might think they've slipped away and found themselves on the luxurious patio of Chateauf-neuf-du-Pape. A translucent purple hue, the aromatic of ripe red berries and a blend of spice and hint of licorice, this wine begs to be paired with white fish entrees, savory and spicy stew and grilled red meats.

2022 Counoise

Strawberry, cranberry,
soft florals, anise

Serve 55° - 65°

Decant 30 minutes

Enjoy now through 2028



Additional
Information



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

RED PREMIER CLUB

Cabernet Franc, one of the parent grapes of Merlot and Carménère, as well as the global superstar Cabernet Sauvignon, has been a key component of red Bordeaux blends in France since the 17th century. Often referred to by its nickname, ‘Cab Franc,’ it is generally lighter-bodied than Cabernet Sauvignon, and has earned a reputation as a supporting player in some of the world’s most famous and sought-after wines. However, when carefully grown and crafted in the cellar, it can beautifully stand on its own as a varietal bottling. We believe the unique traits of the 2019 vintage brought out a true gem of Cab Franc, sourced from a selection of our West Texas growers, and very much worthy of standing alone. With good acidity and soft tannins, enjoy the aromas of pepper, tobacco, and red berries, paired with anything from roasted chicken to savory beef dishes.

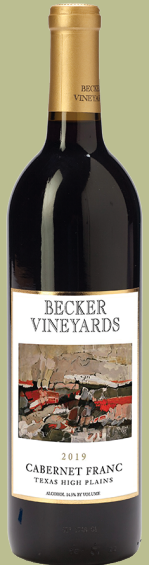
2019 Cabernet Franc

Pepper, red berries, tobacco

Serve 60°- 68°
Decant 30 minutes

Enjoy now through 2030

Additional
Information



2020 Ranger Hays

Plum, fresh jam, anise

Serve 58°- 68°
Decant 30 minutes

Enjoy now through 2030



Additional
Information



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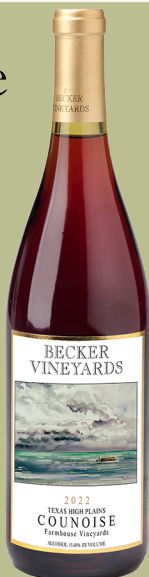
2022 Counoise

Strawberry, cranberry,
soft florals, anise

Serve 55°- 65°
Decant 30 minutes

Enjoy now through 2028

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



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goat cheese, grilled artichokes

Pinot Grigio...Pinot Gris...what's in a name? Contrary to popular belief, these are just different names for the same grape. Originally thriving in the Burgundy region of France as Pinot Gris, the variety later migrated to Italy, where it became known as Pinot Grigio. Today, both names are used, but the main distinction lies in the wine's style. While the grape is the same, the overall character of the wines is often quite different. Gris tends to produce lush, full-bodied, and darker wines, whereas Grigio is typically lighter, crisper, and lower in alcohol. With its lemon and apricot aromatics, a crisp mouthfeel, and only 11.5% alcohol, there's no doubt our 2023 Pinot Grigio is a true Grigio! Enjoy it with chilled oysters and shellfish on a warm day.

2023 Pinot Grigio

Hay, lemon, apricot,
crushed gravel

Serve 45°- 50°

No decant necessary

Enjoy now through 2027



Additional
Information



2022 Jolie

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

Serve 50°- 58°

No decant necessary

Enjoy now through 2025



Additional
Information



Direct Press is the hallmark of intentional rosé winemaking, where grapes are grown and harvested specifically for rosé production. Unlike other methods, this technique ensures only minimal skin contact before pressing, giving the wine its delicate color and refined character.

Our 2022 Jolie, crafted entirely from 100% Grenache sourced from the High Plains of Texas, embodies this meticulous approach. With an exceptionally limited production of just 400 cases, this vintage is nearly at its end. We expect the remaining bottles to quickly find their home with our Wine Club members, making this a truly special, fleeting release.

Recommended Pairings:

Tuna nicoise salad, traditional Thanksgiving fares