

2011 Hunter

(Texas High Plains AVA)

481 cases produced

Hunter Family Vineyards Brownfield, TX (leased and managed by Bill and Chris): 45% Merlot, 20 % Cabernet Sauvignon
Lost Draw Vineyards, owned and managed by Andy and Lauren Timmons:
35% Mourvedre

Alcohol % 13.9 pH 3.78 TA 6.1

Oak-33 % 1st and 2nd year American Oak, 29% 2nd year French Oak, 38% 1st Eastern European Oak for 14 months

This release presents a wonderful end to a long life of the Cabernet Sauvignon block at the Hunter Family Vineyard. After the 2011 vintage the 26 year old vines have seen their end. We have decided to quit farming the block to lay a new block of an undecided varietal next year. The 2012 Hunter will consist primarily of wine from the Merlot block next year. The Hunter is filled with family tradition encompassing Cabernet Sauvignon vines planted in 1986 and Merlot vines planted in 1991 by our very own Bill Blackmon with the Hunter Family. This wine has always been very versatile with food pairing. The 2011 vintage brought us a touch more alcohol than the average year due to the dry conditions. Lamb and gamier dishes with rich sauces, you will find, meld really great with the sage and orange peel on the palate. On the nose the 2011 Hunter yields candied cherries, vanilla, brown sugar and sage. Enjoy now or allow the wine to mature through 2016. Best served at 64 degrees F. Check out our lamb meat loaf recipe below.