

2019 Rodeo Uncorked! DOUBLE-BARREL SAMPLER CASE WINE SELECTIONS

The Houston Livestock Show and Rodeo™ presents the 2019 Double-Barrel Sampler Case to commemorate the Show's annual International Wine Competition. The 2019 Double-Barrel contains winning wines from the most distinct and popular categories of the 2019 International Wine Competition, placed in a collectible, branded wooden 12-pack box.

The sampler case is available for \$650 (FMV \$350). All net proceeds benefit the Houston Livestock Show and Rodeo, a Section 501(c)(3) charitable organization that promotes agriculture by hosting an annual, family-friendly experience that educates and entertains the public, supports Texas youth, showcases Western heritage and provides year-round educational support within the community. The amount of the contribution that may be deductible for federal income tax purposes is the excess value contributed by the donor over the fair market value of goods or services received. Consult your tax professional for eligibility.

Graham Beck Brut Rosé, Robertson, NV

GRAND CHAMPION BEST OF SHOW, CLASS CHAMPION, GOLD MEDAL

This méthode cap classique (South African fizz made in the same way as Champagne) from SA stalwart Graham Beck has a lovely creamy red fruit and apple character, with a rich mousse and brioche finish. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

Bodegas Muriel Reserva, Rioja DOCa, 2013

RESERVE GRAND CHAMPION BEST OF SHOW, CLASS CHAMPION, GOLD MEDAL

This 2013 wine is a ruby red color, with good intensity and complex and intense aroma, with fine scents of aging: vanilla, spices and herbs. On the palate, the wine is finely balanced, with a polished and elegant body and a long, satisfying finish. A great match with roasted lamb, cutlets barbequed on vine shoots, fish in sauce recipes, as well as smoked and cured cheese.

Chloe Wine Collection Cabernet Sauvignon, San Lucas, 2015

TOP RED WINE, CLASS CHAMPION, REGIONAL CLASS CHAMPION, DOUBLE GOLD MEDAL

This wine is bold and sophisticated with luscious flavors of black cherry, ripe plum and dark chocolate, followed by delicate notes of roasted coffee and cinnamon bark. It's well-balanced with a full-bodied mouthfeel and sturdy tannic structure that leads to a long, lingering finish.

McPherson Cellars Les Copains White Blend, Texas, 2017

TOP TEXAS WINE, CLASS CHAMPION, TEXAS CLASS CHAMPION, DOUBLE GOLD MEDAL

Les Copains White means the "The Friends" and is a French Rhone style blend of Viognier, Roussanne, Piquepoul Blanc, Marsanne and Grenache Blanc. The wine is dry, rich and balanced and shows off the best of each grape variety grown on the Texas High Plains.

Ravage Cabernet Sauvignon, California, 2016

TOP VALUE WINE, CLASS CHAMPION, DOUBLE GOLD MEDAL

The Ravage Cabernet Sauvignon's flavors are dark, rich, and audacious. Dark berries layered with luscious vanilla and mocha round out the palate. The tannins are soft enough to add balance, while giving structure and depth.

Robert Mondavi BDX Red Blend, Oakville, 2014

RESERVE CLASS CHAMPION, DOUBLE GOLD MEDAL

With the 2014 vintage, BDX expresses its special Bordeaux blend through the legendary To Kalon site. Black plum and blackberry fruits weave seamlessly with sweet baking spices, a touch of tobacco and a thread of unsweetened cocoa in this richly textured, supple-tannin wine, expressing the depth and complexity of the To Kalon fruit.

For more information visit
rodeohouston.com/wine or call 832.667.1184



Rombauer Vineyards Diamond Selection Cabernet Sauvignon, Napa Valley, 2014

CLASS CHAMPION, DOUBLE GOLD MEDAL

This elegantly balanced wine is deep and dark with a magenta hue. Aromas of blackberry, cassis and black cherry combine seamlessly with sweet notes of milk chocolate, vanilla and tobacco. The palate is ripe and soft, with pronounced black cherry and a hint of cocoa powder. Lush tannins and sweet, subtle oak lead to a long finish.

J. Lohr Vineyards Fog's Reach Pinot Noir, Arroyo Seco, 2016

CLASS CHAMPION, REGIONAL CLASS CHAMPION, DOUBLE GOLD MEDAL

An exceptional wine, the J. Lohr Vineyard Fog's Reach Pinot Noir expresses the varietal terrior of the Arroyo Seco region as purely as any previous vintage, showcasing black cherry, anise and camphor. The finish is long and velvety, with flavors of cardamom and sandalwood.

Vinicola Ricaiano, Chianti DOCG, 2017

CLASS CHAMPION, GOLD MEDAL

This is a classic Chianti with an opening of cherry and red fruit on the nose, which is woven together by subtle mineral notes and a delicate herbal touch on the palate. This wine is produced by the Grati family who have been growing grapes and olives in the Rufina area of Chianti for five generations.

Flowers Pinot Noir, Sonoma Coast, 2016

RESERVE CLASS CHAMPION, DOUBLE GOLD MEDAL

Medium ruby in color. Aromas of cranberry, deep raspberry and Santa Rosa plum are woven with top-notes of anise and coastal redwood spice. The palate is perfectly balanced with flavors of cherry and peach pith, broad tannins and textures of stone fruit flesh, together complimenting the bright acidity that leads into a long, fresh finish.

Alpha Omega Cabernet Sauvignon, Napa Valley, 2015

GOLD MEDAL

When the winemaking team has complete control over the vineyard blocks, magic happens in the cellar. Blending for ripeness and structure, four properties lent a hand to create a signature bottling. The wine has just enough cooler-climate fruit to add sophistication and style, with flavors of black fruit, blueberries, allspice and subtle oak toast that lead to a long, luxurious finish.

Joseph Phelps Cabernet Sauvignon, Napa Valley, 2015

GOLD MEDAL

Founded in 1973, Joseph Phelps Vineyards is family-owned winery celebrated for its commitment to crafting world-class, estate grown wines from Napa Valley and the Sonoma Coast. The Cabernet Sauvignon from the 2015 vintage is inky purple in color with aromas of dense blackberry jam, cassis and balsamic, followed by a layering complexity throughout the mouthfeel of supple, sweet tannins with expressive ripe plum, vanilla and rich black fruit.

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