The Houston Livestock Show and Rodeo™ presents the 2020 Double-Barrel Sampler Case to commemorate the Show’s annual International Wine Competition. The 2020 Double-Barrel contains winning wines from the most distinct and popular categories of the 2020 International Wine Competition, placed in a commemorating, 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.

Piper-Heidsieck Brut, Champagne, NV
Grand Champion Best of Show, Class Champion, Double Gold Medal
The Brut NV represents the epitome of the Piper-Heidsieck style: a classic, well-structured, and fruit forward champagne. Piper-Heidsieck carefully selects fruit from more than 100 of Champagne’s crus to blend the Brut NV. This adds great complexity and dimension to the wine and allows the bold Piper-Heidsieck style to shine through. A majority blend of Pinot Noir provides structure to the composition while Pinot Meunier expands the wine with its brilliant fruit expression and fleshiness. Chardonnay brings elegant tones and acidity. The precious reserve wines create a consistent flavor profile year after year. Structured and full-bodied. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavors.

Cavaliere d’Oro Bellezza, Chianti Classico Gran Selezione DOCG, 2015
Reserve Grand Champion Best of Show, Class Champion, Double Gold Medal
A deep ruby red color, the wine opens with enticing aromas of red berry and citrus fruits contrasted by spicy vanilla toast notes. In the mouth the wine is very well balanced with flavors of black cherry and raspberry. Crafted from exceptional grapes from a single estate vineyard, hints of flint come through on the aroma of the lengthy finish.

Bingham Family Vineyards Dugout Red, Texas High Plains, 2017
Top Texas Wine, Class Champion, Texas Class Champion, Double Gold Medal
2017 Dugout, named after the Bingham’s family heritage of homesteading in the High Plains of Texas, is a red wine blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot aged 24 months in oak. The flavors of this estate wine are big, juicy, red cherry with the black cherry and plum flavors adding support and complexity. The vanilla flavors have a creamy, pleasing quality with the oak lifting the mouthfeel. Pairs well with wood smoke grilled beef.

Revelry Vinters D11 Cabernet Sauvignon, Dionysus Vineyard, Columbia Valley, 2015
Top Red Wine, Class Champion, Double Gold Medal
Planted in 1985, Dionysus Block 11 Cabernet Sauvignon is really as good as it gets for old vine Cabernet Sauvignon in Washington State. The winery worked with this fruit for three years before releasing it. Each vineyard and each block - even different sites of the same clone - are wildly unique. The D11 Cabernet Sauvignon has a character all its own. Dark fruit, crushed violets, and a big-time power all offset by elegant balance, flows across the palate. The texture is both silky and savory and is anchored by perfect acidity making the wine both opulent and age-worthy.

Chateau Ste. Michelle Dry Riesling, Columbia Valley, 2018
Top White Wine, Class Champion, Gold Medal
The winemaker chooses select lots of Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character. The grapes were picked under cool nighttime skies to preserve the variety’s bright, juicy style and retain the natural acidity and a cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine. The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors.
Raywood Merlot, Central Coast, 2017
*Top Value Wine, Class Champion, Double Gold Medal*
Medium bodied Merlot handcrafted with grapes from the Central Coast having lush berry flavors lightly framed by notes of vanilla. This wine is true to its roots and will pair nicely with your favorite barbeque recipe.

Catena Zapata Classic Malbec, High Mountain Vineyard, Mendoza, 2017
*Class Champion, Region Class Champion, Double Gold Medal*
The Catena wines are made from 100% estate-grown fruit from the Catena family’s high-altitude vineyards. These wines are a blend of single varietals from various locations within these vineyard sites. Each vineyard is farmed in preparation for its role in the final blend, and each is harvested and vinified separately in order to preserve the unique expression, aromas and flavors of the fruit. This ultimately brings to the blend the strengths of each vineyard, adding a heightened complexity to the final wine.

Olema Pinot Noir, Sonoma County, 2018
*Class Champion, Double Gold Medal*
The 2018 Olema Pinot Noir, made by Amici Cellars, is a smooth and aromatic Pinot Noir showcasing the best of Sonoma County wine-making from an excellent vintage. A blend of Pinot Noir grapes from premier vineyards in the widely acclaimed Russian River Valley and Sonoma Coast appellations, the wine features classic Pinot Noir characteristics of perfumed aromas and bright, focused red fruit flavors, framed by delicate tannins.

BV Georges de Latour Cabernet Sauvignon, Napa Valley, 2015
*Double Gold Medal*
The bouquet shows beautiful freshness with a cascade of red and dark berry fruit notes followed by hints of rose petal and violet. Rich, with a full-bodied structure on the palate, the wine is complex and expressive, revealing layers of blackcurrant, bright raspberry, dark cherry and cassis, followed by hints of cedar, cinnamon, clove and mocha.

DAOU Family Estates Reserve Cabernet Sauvignon, Paso Robles, 2017
*Double Gold Medal*
This wine displays a magnificent, compelling and inviting nose that is quintessential of Cabernet Sauvignon. Unrestrained wild cherry, currant and mulberry fragrances arise with pronounced notes of cocoa, coriander, and wintergreen. Sublayers of dried herbs, cedar, tobacco leaf and slate provide substantive foundation to the aromatic profile. On the palate a veritable explosion of fresh, ripe, dark berry fruits. Tangy blackberry, juicy black cherry, pomegranate and cranberry are mingled with lovely blueberry and raspberry accents, underscored with kirsch and rhubarb. Integrated nicely with toasty oak, graphite and forest floor. Full bodied and a very silky texture, this wine glides into a long, generous finish resonating with ripe fruit and exotic spice, allowing amazing aging capabilities.

Talbott Kali Hart Pinot Noir, Monterey, 2017
*Gold Medal*
This complex Pinot Noir opens with aromas of Bing cherry, cola and boysenberry. On the palate, notes of rich red fruit are supported by hints of oak and accentuated by soft, silky tannins. The finish is clean and lush with hints of minerality, herbs and vanilla. This wine is an elegant rendering of its cool climate origins in the estate vineyards in the Santa Lucia Highlands.

Neyers Chardonnay, Sonoma California, 2017
*Gold Medal*
The Carneros District Chardonnay comes from “Shot-Wente selection” grapes grown on three vineyards: the Jim and Del Yamakawa Ranch on Watmaugh Road; the Sangiacomo Family Green Acres Vineyard parcel on Hwy 121 planted in 1994; the Donnell sisters El Novillero Vineyard at the intersection of Highways 121 and 116, in the hills at the western-most boundary of the Carneros AVA. All three vineyards are in the cool-weather area of Carneros, close to the San Francisco Bay, so ripening is slow and natural fruit acidity is high, making for a wine both fresh and long-lived. The grapes are whole-cluster pressed, and fermentation was carried out in a mixture of new and used French oak barrels, using native, wild yeast, and periodic lees stirring. Malolactic fermentation also occurs naturally, without the addition of an artificial starter. The additional contact with the yeast lees after barrel fermentation results in a lovely aroma that the French call “Noisette,” after the hazelnut character it resembles. This wine is smooth, luscious and enormously attractive.

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