



Uplift Vineyard is a celebration of a one-of-a-kind terroir in the Llano Uplift formation, an ancient low geologic dome over a billion years old, eroded to reveal its core. The Llano Uplift is one of the greatest repositories of rare earth minerals found in the U.S. and we have the pleasure of crafting wine that allows for the land to speak for itself through the highest quality Estate fruit and an old-world style of winemaking.

Elevation

860 - 880 feet

The Land

Our 55 planted acres are within the Hoover's Valley, which runs through the Llano Uplift formation in the Texas Hill Country AVA.

Uplift Soils

Situated near the banks of the Colorado River, the alluvial soils along with the significant mineral deposits, make this a truly unique growing environment. Uplift itself has four distinct soil types, with each planted variety chosen for its suitability to the ground in which it resides.

Sand | Granite | Sandy loam | Clay

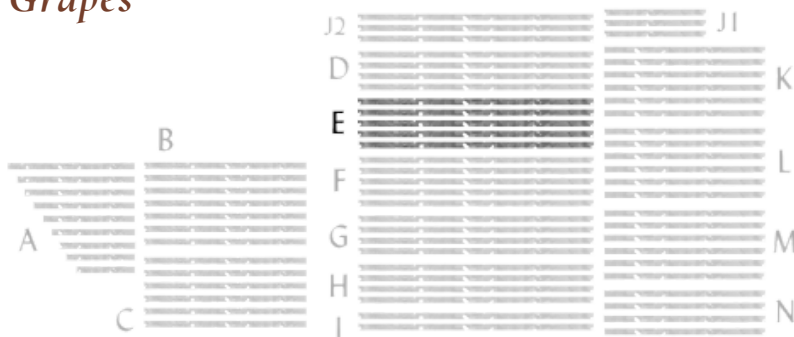


2024 AGLIANICO

“...A VERY CONCENTRATED, FRUIT-DRIVEN NOSE OF CANDIED DARK FRUIT, RIPE BLACK CHERRIES, STEWED PLUMS AND BLACKBERRIES... SAVORY NOTES OF LEATHER, BELL PEPPER AND TOMATO LEAF...LASHINGS OF DARK CHOCOLATE, VANILLA, CEDAR, EUCALYPTUS AND BALSAMIC. RICH AND DENSE WITH ROBUST TANNINS...A LONG, MINERAL FINISH.”



The Vineyard & Grapes



Aglianico Block: E
Est: 2015
Soil: Sandy loam
Clone: VCR 07
Rootstock: 5BB



Vintage Notes Ample winter rains fueled a vigorous growing season, while mild temperatures through July extended hang times, enhancing phenolic ripeness for near-perfect fruit.

Assemblage 75% Aglianico, 18% Montepulciano, 7% Sangiovese

Maturation Fermented in large oak fermenter. Aged 16 months in French oak barrels, 45% new.

ABV: 14.2% | pH: 3.85 | TA: 10.09 g/L | RS: 0.60 g/L

Food Pairing Sundried tomato risotto with basil garnish

“Firm, architectural tannins support the wine’s natural acidity and depth, giving shape to its richness. Geometric and deliberate, this is a wine built on lines, angles, and power.” - **Claire Richardson, Winemaker**

Chill to 59° F
Decanting Recommended
Enjoy by 2037
Only 248 cases produced