



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

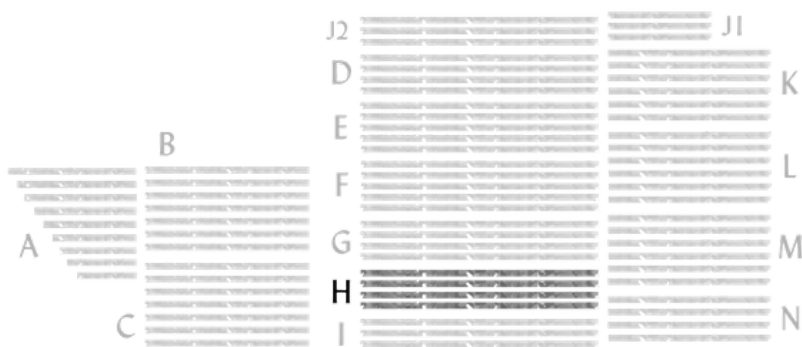
Situated near the banks of the Colorado River, the alluvial soils along with the significant mineral deposits, make this a truly unique growing environment. Uplift itself has four distinct soil types, with each planted variety chosen for its suitability to the ground in which it resides.

Sand | Granite | Sandy loam | Clay



2024 SANGIOVESE

The Vineyard & Grapes



Sangiovese Block: H

Est: 2016

Soil: Sandy loam

Clone: VCR 06

Rootstock: 1103P

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 81% Sangiovese, 14% Aglianico, 5% Montepulciano

Maturation Fermented in large oak fermenter. Aged 16 months in French oak barrels, 35% new.

ABV: 14.8% | pH: 3.95 | TA: 5.45 g/L | RS: 1.44 g/L

Food Pairing Braised beef ravioli with pomodoro sauce and Parmigiano Reggiano

"A cool start to the summer allowed the clusters to bask in steady sunshine, extending hangtime and building nuance without excess weight. On the palate, fine-grained tannins frame a balanced mid-palate with quiet power that finishes long and savory." - **Claire Richardson, Winemaker**



Chill to 59° F
Decanting recommended
Enjoy by 2034
Only 241 cases produced