



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 WHITLOCK

The Vineyard & Grapes

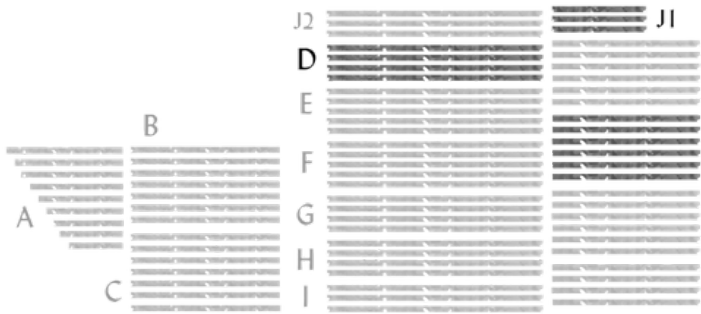
Malbec Block: D

Est: 2015

Soil: Sandy loam & Clay

Clone: France Cot 180

Rootstock: 5BB



Cabernet Sauvignon Block: L

Est: 2017

Soil: Granite

Clone: VCR 191

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 56% Cabernet Sauvignon, 27% Malbec, 10% Merlot, 7% Petite Sirah

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

ABV: 14.8% | pH: 3.87 | TA: 10.62 g/L | RS: 0.76 g/L

Food Pairing Venison medallions with braised fennel and saffron potatoes

“Ripe, crunchy, and warm, the 2024 Whitlock is a classic Bordeaux-style blend that opens with depth and intention. The palate carries with elegance, supported by its frame and structure. Layered flavor pops of dark fruit, herbs, and spice add complexity and intrigue.” - Claire Richardson, Winemaker



Chill to 59° F
Decanting recommended
Enjoy by 2035
Only 88 cases produced