



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



2025 LOU ADAH

The Vineyard & Grapes

Mourvèdre Block: A		Roussanne Block: C		Viognier Block: K	
Est: 2015		Est: 2013, 2016, 2019		Est: 2018	
Soil: Granite		Soil: Granite		Soil: Granite	
Clone: BN, 4		Rootstock: 1103P, 5BB		Rootstock: 1103P, So4	
Rootstock: 1103P		A B C		J2 D E F G H I	
				J1 K L M N	
				Marsanne Block: I	
				Est: 2016	
				Soil: Sand	
				Rootstock: 1103P	

Vintage Notes Significant rainfall in some areas caused our team to stick close to the vines in the early ripening period. Harvest saw sunny, drier, more moderate temperatures that helped extend hang time.

Assemblage 55% Marsanne, 22% Viognier, 15% Mourvèdre, 8% Roussanne

Maturation Fermented and aged in concrete egg and 15% new French oak barrels (85% neutral) for 6 months.

ABV: 11.2% | pH: 3.35 | TA: 6.11 g/L | RS: 0.44 g/L

Food Pairing Ricotta gnocchi with herbs and lemon

"Lou Adah is a meeting point of freshness and form. A wine that is equal parts fresh, textured, and balanced.

The palate carries both energy and ease, with bright acidity and a soft, rounded texture that never feels heavy.

A wine meant to move with you, from first pour to final course." - **Claire Richardson, Winemaker**



Chill to 49° F
Enjoy by 2030
Only 247 cases produced