

SUSTAINABLE "OLD WORLD" WINES IN TEXAS

The Wine: Red Caboose Winery Quickdraw Syrah, 2012, Meridian, Texas

The Cost: \$30

The Shop: [Bar & Garden](#)

Tasting Notes:

Aromas: raspberries, cherries, licorice

Palate: rich red fruits, spice

Finish: full-bodied, rich, smooth, silky tannins

**Organic, unfiltered, low in sulfite content*



Region:

Many of us are familiar with wines from the Texas High Plains and Hill Country areas in the state but what about Meridian, Texas? Just 90 miles southwest of Big D, it is close to the city but feels like its miles from anywhere. This area was sought out by owner Gary McKibben who had concern about Pierce's Disease, a disease that "chokes" grapevines. He wanted to be north of Fredericksburg to avoid subjecting his vineyards to what ravished many others in the 1990s.

Varietal:

Classic Bordeaux and Burgundy varieties are known to do well in Texas, but so have Rhone Valley varieties like Syrah which is suited to the warm, dry Texan climate. It produces a variety of styles ranging from floral, to peppery and herbaceous, to smoky scents all wrapped around dark red and black fruit flavors. It is elegant, lean, and savory as opposed to its fruit-driven cousin Shiraz.

Producer:

At Red Caboose, the McKibben family has been growing wine the natural way since 2003. "We believe in Texas, the Texas way of life, Texas agriculture and proudly deliver superior Texas wines for the Lone Star State," according to their website. And they have created an environment that is the definition of green – everything is energy efficient and sustainable. In fact, they are the only winery in

Texas to cool, refrigerate, and chill with geothermal which allows them to achieve their energy goals. Gary and his son Evan, who is the winemaker, are the ultimate handymen and almost everything you see on the property was made by their own two hands including the winery building (Gary's former life was as an architect), the patio, the outdoor fireplace, and the barrel-based tasting room furniture. Over the acres of vineyards, there is a mixture of grapes planted but 100% of their label wines are from Texas grapes. They continue to make smart viticultural and oenological decisions and growth has been the result. They have opened a second location that is a tasting room and distillery plus they are venturing into the craft beer market also.

Food Pairing:

Rich wines like rich foods, especially ones cooked over an open flame. Try a lamb tenderloin with red wine jus, BBQ chicken off the grill, or some BBQ pork spare ribs. And don't forget those gorgeous grilled veggies!



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