

# LAS ESPINAS

## I NEVER INTENDED TO MAKE MY OWN WINE...

That might sound strange considering I grew up in a winemaking family. My grandfather Clinton ‘Doc’ McPherson was elbow-deep in Texas wine from the very beginning, a pioneer spreading the gospel of the High Plains with every bottle. Today, my family’s McPherson Cellars makes the kind of ‘classic’ West Texas wines that have slowly garnered a reputation for easy but sophisticated drinking. I’m lucky to have grown up with Texas dust under my fingernails and a splash of Sangiovese in my glass—but only on special occasions. Naturally, I harvest-hopped, and even studied in UC Davis’ department of Viticulture & Enology, but ultimately I found a home on the restaurant floor, slinging bottles by night and studying for the Court of Master Sommelier exams by day. I’d leave the wine making to people with a higher tolerance for early mornings and cold cellars.

Ultimately, Las Espinas was made in answer to the question, “but why not?” An opportunity to purchase fruit arose, and with a little cajoling from my father and a charming gentleman named Shayne, a label was born. While that might sound flippant, everything that has followed has required the full measure of my intelligence, determination, and instinct as a third-generation winemaker. Las Espinas is a return to my roots, a chance to claim the winemaking heritage I’d been gifted, and then neglected, for too long. It’s a privilege to work alongside my father and his assistant winemaker, and try my hand at capturing the many facets of West Texas terroir through my own youthful, female lens (it doesn’t always go hand in hand with my father’s).

Because, of course, the Las Espinas wines are here to play! They’re the joyful coalescence of my experiences as an Advanced Sommelier, a cellar rat, a wine-maker’s daughter, and a woman who loves a good glass. Each bottling is spirited, easy-drinking, and stripped of pretention. My limited production size makes Las Espinas a home to tiny lots of fruit from small growers that might otherwise get passed over by large wineries. My emphasis will always be on quality over quantity—each passing vintage represents a seized opportunity.

My wines are labeled as “red,” “white,” and “rosé” to allow for maximum flexibility. In the future, these broad labels give me the opportunity to choose the highest quality fruit destined to make the best wine, regardless of variety. But it’s also about accessibility; the Las Espinas wines are a pure and simple pleasure meant to be enjoyed by anyone, at any moment—let’s not overthink things. I hope every bottle is savored in the same spirit of playfulness and spontaneity in which it was made.

## A NOTE ABOUT THE LABELS

It began with the artwork of Robert Rogers. A close family friend, he allowed me the privilege of using four of my favorite paintings as the labels of Las Espinas, then only a nameless project keeping me up at night. The colors and textures of each label captured the native cacti of West Texas in delightful detail—perfect for a wine that is, above all, proudly Texan. Meanwhile, the bright colors and dainty scalloped edges of papel picado pay homage to my mother’s Mexican heritage. The name ‘Las Espinas’ came naturally (one of the only parts of this project that did!)—a reference to the gorgeous cacti and their thorns that remind us life may be prickly sometimes, but it’s surrounded by beauty to be grateful for. And if anything, this last year and this endeavor has instilled this in me.

