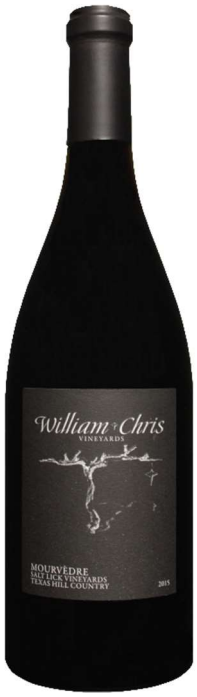
William Chris
VINEYARDS

2015 MOURVÈDRE

SALT LICK VINEYARDS
TEXAS HILL COUNTRY



100% Mourvèdre | Salt Lick Vineyards | Driftwood, TX

Alcohol: 14.5%	pH: 3.73
TA: 6.9	RS: 0.0
VA: 0.89	Malic Acid: 0.2

73 cases produced
Bottled: 7/6/17
Aging: 22 months neutral oak

Originating from Spain, Mourvèdre is a sophisticated black grape also known as Monastrell or Mataro. It grows incredibly well in Texas' climate and soil. We believe this varietal will be a defining representation of Texas terroir and one of the most prominent grapes used throughout the state as Texas' wine industry matures. In 2006, the owners of Salt Lick, the Scott Roberts family, planted Mourvèdre, Tempranillo, Syrah and Grenache in Driftwood – just South of Austin, Texas. In 2011, winemaker Josh Fritsche left his position at Salt Lick Cellars to join William Chris, where he continues to craft some of the state's finest Mourvèdre wines. Upholding a strong relationship with the Roberts family and Jay Knepp (Salt Lick operations and vineyard manager), the team continued to expand our Mourvèdre program with a handful of single vineyard wines, including this stand out from Salt Lick Vineyards. Punched down five times a day by hand during fermentation and aged 22 months in neutral oak, this small lot Mourvèdre really showcases the flavor profile of this rising varietal.

Rich in dark, earthy fruits with supple tastes of plum, raspberry, & blackberry flavors. A slightly spicy aroma of black pepper & wild game qualities make this the perfect wine to pair with grilled meat. Drink now through 2026.

-Beth Mitchell, Sommelier, Hill Country Wine Shoppe, Wimberley, TX

Hearty Sauces | Roasted or Grilled Veal or Pork | BBQ with no sweetness | Risotto | Cheese Based Pastas | Smoked Gouda | Manchego | Pecorino | Medium Cheddars

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