William Chris
VINEYARDS

Focused on Texas grown wines made in an Old World style with low-intervention winemaking. Since 2008, founders William "Bill" Blackmon and Chris Brundrett have sourced grapes from Estate vineyards and partners alike, prizing sustainable practices and the expression of Texan terroir.

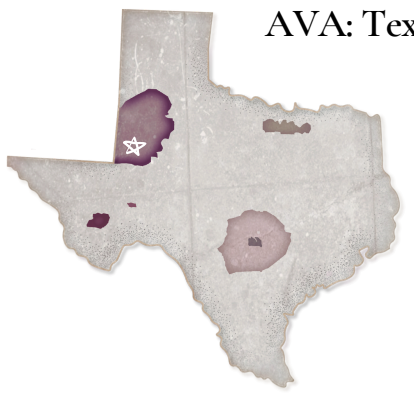
2017 MOURVÈDRE La Pradera Vineyard

Mourvèdre has come to be almost synonymous with William Chris Vineyards. Highly expressive of where its grown, every Mourvèdre we make sheds more light on the full potential across all of Texas' vast terroir.

VARIETIES: 100% Mourvèdre



Vineyard: La Pradera Vineyard



AVA: Texas High Plains

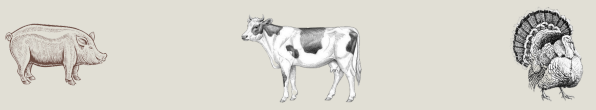
Established in 2010 by Mike and Barbara Paddack with the help of Texas grape-growers Andy and Lauren Timmons, who also currently manage the 120 acres. The different grape varieties are planted on a special soil combination that is calcareous, organic, sandyloam over limestone that is just 2-3 feet deep in some blocks. The wines are aromatic and fresh in style.

2017 VINTAGE: This will probably go down as the best vintage of the decade. Plenty of dry, warm, sunny days and cool nights resulted in a textbook-perfect growing season.

TASTING NOTES

Indulgent and elegant, with ripe red and blue berries blossoming out of the glass alongside rose, freesia and chocolate. Coats the palate, and finishes with a tart kiss.

FOOD PAIRING



Made to pair with a fatty meat such as grilled pork chop, chicken fried steak, or a turkey leg.

WINEMAKING: Fermented in a combination of bins and oak fermenter.

Aged for 16 months in 50% new and 50% neutral French oak barrels.

AGE OF VINES: 7 years

Serve at 60°F

SOIL TYPE: Amarillo fine sandy loam over limestone base

Drink now to 2025

ELEVATION: 3,300 ft

ABV: 14% | pH: 3.68 | TA: 6.6 g/L | RS: 0.0 g/L

CASES PRODUCED: 996

WM CHRIS WINE CO.

WilliamChrisWines.com

William Chris Wine Co. is committed to producing 100% Texas grown wines.