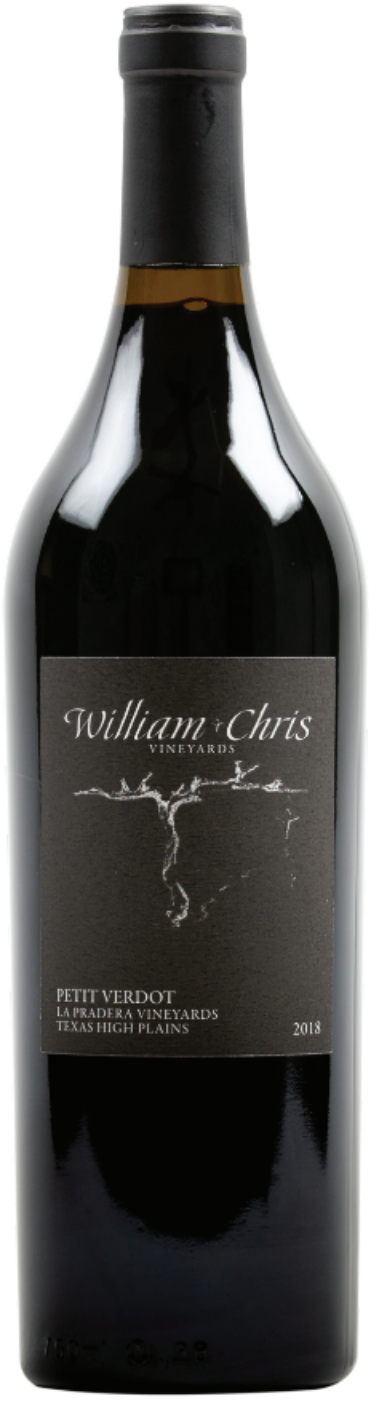


William Chris Hye Estate

PETIT VERDOT

(Above: Hye, TX)



WILLIAM CHRIS VINEYARDS

PETIT VERDOT HYE ESTATE **2017**

THE WINE

Petit Verdot origins are in southern France, making its way north to Bordeaux as a distinct blending grape, giving vignerons a wine to spices up the legendadry Bordeaux blends. Full varietal examples started appearing on the scene in sun filled locations outside its native France, and has taken off in the new world. Loaded with blackberry, blueberries, and black cherry with a spicy backbone of cinnamon and all-spice. The dark fruits upfront are mouthfilling, and then the wave of cinnamon comes in and then fades into a cherry finish. Great spice and fruit make this a wine to impress with.

WINEMAKING

Only 100% Petite Verdot was used from the Hye Estate. Aged 26 months in 100% neutral oak barrels. 193 cases were made.
14.1 ABV
3.74 pH
5.7 TA

VINEYARD

Home to William Chris Winery and once home to thousands of turkeys, the earth here is high in nitrogen which gives great vigor to the vines. Soils are clay loam, sandy loam, and granite subsoil and Verticle Shoot Position is the training method of choice.

FOOD PAIRINGS

A powerful wine than can handle powerful and spiced foods. Smoked meats and spicy sausages pair well, as well as strong blue veined cheeses like Stilton and Roquefort.

William Chris
VINEYARDS