

HYE ESTATE DAVIS BLOCK
MOURVEDRE

(Above: Hye, TX)



WILLIAM CHRIS VINEYARDS

DAVIS BLOCK MOURVERDRE HYE ESTATE **2017**

THE WINE

Founder William Blackmons's named this block of Mourvedre vines at the Hye Estate after his son Davis, these head trained vines are no longer with us on the Hye Estate. In its place is a beautiful garden of pumpkins, basil, okra, and tomatoes. Refined tannins and a touch of oak, showcasing violets and black-currents. The aroma of flavor dried hebs which is often found in Mourvedre comes through, bolster by the delicate yet strong dark fruits.

WINEMAKING

Stainless Steel fermented for 1 week and then barrel aged for 21 months in 50% new Eastern oak and 50% in neutral oak barrels.
12.7% ABV
0.0 RS
6.2 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

Roasted or stewed meats and vegetables using wild game like boar or venison.

William Chris
VINEYARDS