



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.

2018 MOURVÈDRE Farmhouse Vineyards

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: Farmhouse Vineyards



AVA: Texas High Plains

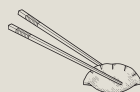
In 2010 the Seaton & Furgeson brother and sister-in-law combo planted 30 acres of grapevines to add to their collection of acres dedicated to cotton, grains, pumpkins, melons and more. Dedicated to warm climate grape varieties, the 8 generations who are currently farming this land in the Texas High Plains champion the idea of wine as a heavily farmed product of honest labor.

2018 VINTAGE: A warm year where the grapes ripened quite early resulting in a mid-July start to harvest in the Hill Country. Despite this the grapes still came in with great balance of acidity.

TASTING NOTES

Notes of violet, black pepper and dried sage lead to savory flavors of roast game amongst the blackberry, blueberry, and plum fruit.

FOOD PAIRING



Perfect pairing: Chicken and dumplings and smoked Gouda cheese.



WINEMAKING: Stainless steel fermentation for 7 days.

Aged in 92% neutral oak and 8% new French oak barrels for 10 months.

HARVEST: Machine-harvested

AGE OF VINES: 8 years

SOIL TYPE: Amarillo fine sandy loam

ELEVATION: 3,300 ft

ABV: 15.4% | TA: 6.7 g/L | pH: 3.42 | RS: 0.0 g/L

Serve at 60° - Decant

Drink now to 2031

CASES PRODUCED: 688

BOTTLING DATE: 05/28/2020



WilliamChrisWines.com

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