



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 RESERVE Texas High Plains

On the back label: "Expressed through hand-selecting blending components, our Reserve Series represents the "best of the best" of a particular site and vintage." This wine is mainly sourced from the Mourvèdre vines at Lahey Vineyards in Terry County, long established as a standard for growing quality grapes in the Texas High Plains.

VARIETIES: 75% Mourvèdre, 25% Petit Verdot

AVA: Texas High Plains



Vineyards: Lahey Vineyards, La Pradera Vineyard, Farmhouse Vineyards, Bingham Family Vineyard

Mostly sourced from Lahey Vineyards and neighboring vineyards in Terry County, which is considered the grape capital of Texas due to its high concentration of acres under vine. Reddish sandy loam soils, flat land affected by strong winds, and elevation all define this area, creating wines with a specific sense of place that can truly be tasted. Each vineyard there differs due to varying depths of sandy soil to limestone that runs beneath the topsoils.

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

A woodland and berries wine with intense aromas of cedar box, clove and graphite alongside strawberries, pinecone needles, sage, and river rock. The palate is supple, with more tart cranberry and rosewater notes, chalky smooth tannins, and satisfying 'heat'.

FOOD PAIRING



A prime cut of game meat will kick the fruitiness up in this wine, and compliment its smokey edge.



WINEMAKING: Fermented in separate lots in large French oak fermenter.

Aged for 50 months in neutral French oak barriques.

AGE OF VINES: 4 years

Serve at 59 °F | Decant

SOIL TYPE: Amarillo fine sandy loam over clay base with calcareous sub-soil

Drink now to 2030

ELEVATION: 3,200 - 3,500 ft

ABV: 14.5% | TA: 4.99 g/L | pH: 3.8 | RS: 0.74 g/L

CASES PRODUCED: 136



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