

Pictured: William Chris Winery



2018 MOURVEDRE

Texas High Plains

THE WINERY

Founders Bill Blackmon and Chris Brundrett believe the best wines are grown (not made) and should be true to their native terroir. That's why you'll hear us say, we are pleased to share a piece of our world. We can't wait to share it with you.

THE WINE

20% oak fermenter aging for 10 months,
15% new French oak for 20 months,
10% new E. European oak for 20 months,
55% neutral oak for 20 months.

- 10% of blend is 120 day extended maceration Lahey Mourvedre,
- 10% 60 day extended maceration Lahey.

This was the first year playing with extended maceration for this wine, a nod to Bandol Mourvedre.

ABV 14.5% RS 0 g/L pH 3.63.

VINEYARD(S)

100% Mourvedre from Farmhouse, Lahey, Timmons, Moonlight, and Bingham Vineyards in the Texas High Plains.

TASTING NOTES

This wine is a true chameleon, both powerful and elegant, it is delicious on its own and enhanced by food. There are subtle notes of smoke, blackberry candy, gardenia, violet, tobacco, thistle, red licorice, rosemary, dessert sage, and coffee.

FOOD PAIRING

Glazed Short Ribs, Pork Belly sliders, Mushroom based sauces, and Gruyere cheese.

100%. Real. Texas. Wine.