

William Chris

VINEYARDS

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 TEMPRANILLO Parr Vineyards

Well associated with Spanish wine, Tempranillo translates to "little early one", referring to its eagerness to bud and ripen early. Amongst its rustic flavor profile is its propensity to pair with earth-driven cuisine.

VARIETIES: 100% Tempranillo



VINEYARD: Parr Vineyards

AVA: Texas Hill Country AVA

Robb and Dilek Parr established Parr Vineyards in 2006 on 15 acres in Mason, Texas. The vines here thrive in well drained soil and a cool microclimate which allows the grapes to grow in a diurnal shift with warm days and fairly cool nights, retaining a vibrant acidity that increases the aging potential of the wines made from Parr grapes.

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 acidity.

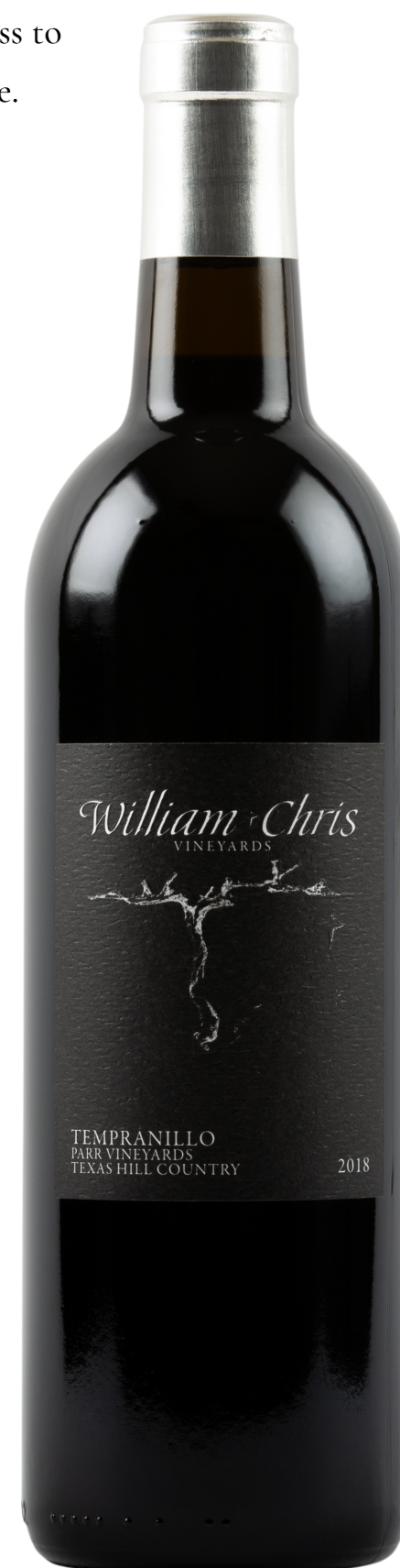
TASTING NOTES

Ruby, purple in color. Fruity, with strawberry, purple plum, bay leaf, dried herb, hickory, and fine medium tannins. Medium-bodied. Finishes dry and herbal.

FOOD PAIRING



Chile Rellenos with ground beef, onion, tomato, and Monterey Jack.



WINEMAKING: Aged for 19 months in a combination of vessels -

15% new French oak, 5% American oak, 80% neutral barrel

HARVEST: Hand-harvested

Serve at 59° - Decant

AGE OF VINES: 12 years

Drink now to 2032

SOIL TYPE: Decomposed granite, middle hickory sands ELEVATION: 1,500 feet

ABV: 13.7% | pH: 3.84 | TA: 6.1 g/L | RS: 0 g/L

CASES PRODUCED: 470



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