

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.

2021 WANDERER SERIES IV RELIEF PROJECT

The Wanderer Series was born in 2020 out of a mission to give back to our industry and support our community. Over the years we have partnered with Craig Collins MS and Southern Smoke to provide relief to hospitality workers, Sommelier Ali Schmidt and Feeding Texas to support a network of local food banks, and most recently June Rodil and Mark Sayre from Goodnight Hospitality to support Chef José Andrés' World Central Kitchen and their efforts to build resilient food systems in the wake of crises. Our fourth iteration of the Wanderer Series Relief Project is in collaboration with the brilliant team at MML Hospitality. Together we are proud to provide support to Southern Smoke and its efforts to generate mental health resources for the hospitality industry.

The Partners

Benefits will go directly to "Behind You", a one-of-a-kind charity providing no-cost mental health for members of the F&B industry.



**SOUTHERN
SMOKE
FOUNDATION**



The Wine

30% Cabernet Sauvignon,
35% Mourvèdre,
35% Cinsault

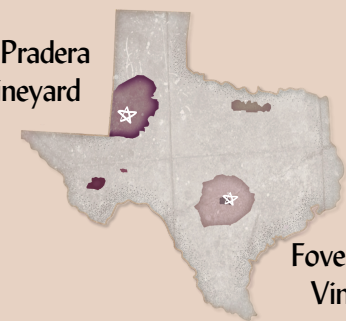


Inspired by one of the cult wines of the world from a classic producer, for this year's iteration the team decided to highlight the unique character of Texas grown Cinsault, Mourvèdre, and Cabernet Sauvignon from two of the most unique growing sites around the state. This lively blend is food friendly and ready to drink!



Pair with gamey meats that are just lightly salted. Aim for a vinegar based sauce (like with BBQ) and subtle smokiness.

La Pradera
Vineyard



Fovel Family
Vineyard

Entirely grown and made in Texas

2021 VINTAGE: A mass freeze in February and hail in May reduced quantity significantly, yet a cool summer yielded exceptional quality and balance in the remaining grapes.

Serve at 59°F

WINEMAKING: The Mourvèdre and Cabernet Sauvignon grapes were fermented separately in

Drink now to 2028

50hL French oak fermenters for an average of 9 days. The Cinsault fermented in concrete for 10 days.

Each lot was aged separately in 100% neutral French oak barrels for 22 months.

CLOSURE: TCA-free Cork

ABV: 12.8% | RS: 0.00 g/L

CASES PRODUCED: 198



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