

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.

2022 CINSAUT Texas High Plains



Awarded a silver medal at the 2025 Houston Livestock Show and Rodeo International Wine Competition. 2,876 wines were submitted from 20 countries.

A pleasantly dusty nose with red licorice, strawberry fruit leather, ripe red fruit basket, dried spices that are chai-like, with a hint of dried mango. The palate is exotic and fruity, with great balance as long as it is lightly chilled. Just under medium-bodied, and great with food!

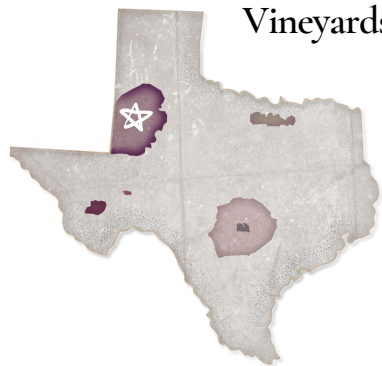


Pair with spiced meats like mutton, stew, pan-fried chicken thigh and Cajun rice with roux, and samosas.

This red grape finds itself in warm regions that embrace the brambly, spiced aromas of this heat tolerant variety. Southern France, Morocco, Chile, and Lebanon grow this grape where it pairs to spiced dishes made from hearty meats like mutton. This grape is a no-brainer for the intense conditions in Texas!

VARIETIES: 100% Cinsaut

AVA: Texas High Plains



Vineyards: Moonlight Vineyard, La Pradera Vineyard, Lost Draw Vineyard

The Texas High Plains is the second largest designated grape-growing region in Texas, spanning 8 million acres, yet it is responsible for the majority of the wine grapes grown in the state. A rare set of growing conditions make this area unique. On a vast, flat plain, the vineyards reach elevations of 3,000 to 4,500 feet, resulting in well-balanced wine.

2022 VINTAGE: One of the driest vintages of the last few decades. About 40% reduced yield, heat that spurred ripening, and rain around harvest time led to an interesting, one-of-a-kind vintage.

WINEMAKING: Fermented in stainless steel tank for 12 days.

Aged in 100% neutral oak barrels for 18 months.

AGE OF VINES: 8-17 years

Serve lightly chilled at 52-55 °F

SOIL TYPE: Brown clay-ey loam and reddish fine sandy loam with some limestone

Drink now to 2027

ELEVATION: 3,000 - 4,000 ft

ABV: 13.1 % | pH: 3.88 | TA: 5.04 g/L | RS: 0.14 g/L

CASES PRODUCED: 2027



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