

William Chris

VINEYARDS

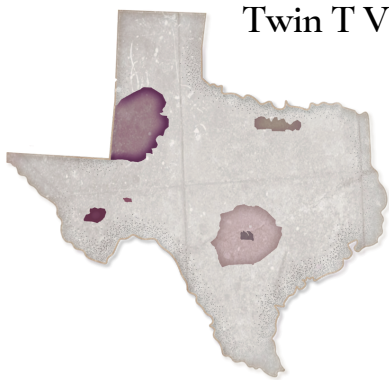
Focused on Texas grown wines made in an Old World style with low-intervention winemaking. Since 2008, founders William "Bill" Blackmon and Chris Brundrett have sourced grapes from Estate vineyards and partners alike, prizing sustainable practices and the expression of Texan terroir.

2022 PÉTILLANT NATUREL Sparkling Rosé

Fondly referred to as 'Pét Nat' by natural wine lovers around the world, this style of wine stands for 'naturally a little sparkling'. Because the wine finishes its winemaking process while the bottle is sealed, the wine is fizzy, unfiltered, and a highly textured. Chill this wine well to tame the unpredictable fizziness upon opening.

VARIETIES: 65% Mourvèdre, 21% Carignan, 4% Cinsaut, 4% Malvasia Bianca, 3% Muscat Canelli, 3% Moscato Giallo

Vineyards: Lahey Vineyards, La Pradera Vineyard, Moonlight Vineyard, Farmhouse Vineyards, Twin T Vineyards, Dell Valley Vineyard



Sourced mostly from the Texas High Plains, which is the second largest designated grape-growing region in Texas. Spanning 8 million acres, 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 5,000 feet, resulting in grape balance.

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.

TASTING NOTES

The beauty of Pétillant Natural is its variation, not only from vintage to vintage, but from bottle to bottle! Expect intense cherry and strawberry fruitiness, a stony throughline, and a toasty edge created particularly by this winemaking style. Dry.

FOOD PAIRING



The fruity, rich nature of this wine, and the bubble make this one of the best food pairing wines.



WINEMAKING: Fermented in stainless steel for 3 months.

All saignée off of primary fermentation before blending and bottling. Total fermentation took 37 days.

AGE OF VINES: Varied

Serve at 43°F - Chill well prior to opening

SOIL TYPE: Varied sandy loam with some limestone

Drink now to 2024

ELEVATION: Average 3,500 - 5,000 ft

CASES PRODUCED: 1222

ABV: 12.8% | pH: 3.39 | TA: 4.0 g/L | RS: 0-1 g/L

BOTTLING DATE: 12/15/2022



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