



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.

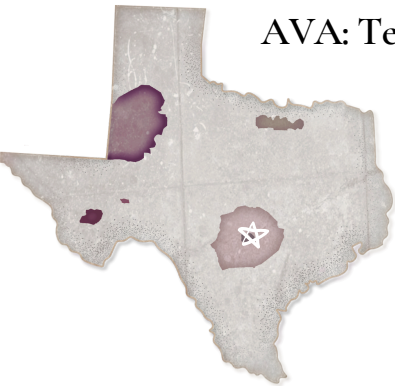
2023 ARTIST BLEND Vintage Press Vineyard

Every year since 2010 the Artist Blend has featured the artwork of a different talented artist. Inspired by the creative minds within the founding families, this series has grown into a competition that celebrates artists from all over, who submit their artwork into a contest where the winner is featured on the label of each new vintage.

ARTWORK: "L'Ardeur" by Taylor S. Monroe

VARIETIES: 44% Mourvèdre, 32% Grenache, 21% Syrah, 3% Tannat

VINEYARD: Vintage Press Vineyard



AVA: Texas Hill Country

COUNTY: Gillespie

In 2017 Johnny Sanchez and father-in-law Doug Wilcox planted just under 12 acres of Grenache, Mourvèdre, Syrah, and Tannat a stones' throw from Hye in Stonewall, Texas. The close proximity to William Chris allows for our teams to work together to help the fruit showcase the best of this special site, home to the limestone layers that run through the old Pedernales River Basin.

2023 VINTAGE: Much needed rain and mild temperatures before several weeks of long 100+ degree temperatures. Sugars stalled, but grapes were harvested at ideal pH and acidity levels with balance.

TASTING NOTES

Round and elegant, this wine is evenly balanced between its earth and fruit notes. Layered and alive, the wine is intentionally built to develop in glass or in bottle and will respond well to a light decanting. Tight medium tannins and good acidity fold nicely into the wine's texture.

FOOD PAIRING



Pair with game bird such as quail, duck or goose, especially with a touch of salt, acidity or fattiness.



WINEMAKING: Mourvèdre fermented in concrete tanks and the rest in large oak fermenters for 18 days.

Aged in 15% new French oak barrels, 10% E. European oak barrels, and 75% neutral oak barrels for 15 months.

AGE OF VINES: 7 years

Serve at 59°F | Decant gently

SOIL TYPE: Clay loam over limestone

Drink now or hold until 2031-2033

ELEVATION: 1,516 feet

ABV: 13.5% | pH: 3.83 | TA: 6.43 g/L | RS: 1.11 g/L

CASES PRODUCED: 1046



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