



NV CIBOLA

TEXAS HIGH PLAINS

375_{ML}

80% Orange Muscat | Lost Draw Vineyards
20% Malvasia Bianca | Farmhouse Vineyards

Alcohol: 19.2% | pH: 3.71
TA: 6.8 | RS: 7.0
VA: 0.31 | Malic Acid: 0.0

213.5 cases produced
Bottled: 5/4/17



Cibola is new to the William Chris Vineyards portfolio. The team wanted to explore the possibilities of what a baked dessert wine could do in Texas and they began their research with Raymond Haak, who was the first to make one in Texas. Inspired by the flavors of his maderized (baked wine) Blanc du Bois, the team began their development of the Cibola. After blending, fermentation was halted with the addition of brandy. Then, using the maderization technique, the wine was baked in the Mad House on the Hye estate for two years, where the wine reached upwards of 113 degrees. Baking the wine adds oxygen and heat, essentially producing a richer Madeira style wine (hence the term maderization).

Rich, nutty, with golden raisin on the nose. Caramel, vanilla, and more raisins appear on the palate. Delicious after dinner drink or pair with a blue cheese and chocolate truffle! Drink now through 2028.



Pure Luck Cheese & Apple Cheesecake w/ Caramel Sauce | Manchego & Blue Cheeses | Almonds | Olive Oil Cake | Panforte | Figs | Pumpkin Pie | Gingerbread

WILLIAM CHRIS VINEYARDS | 10352 US HIGHWAY 290, HYE, TX 78635
INFO@WILLIAMCHRISWINES.COM | (830) 998-7654