



William + Chris
VINEYARDS

Pictured: William Chris Winery

THE WANDERER RELIEF II

Texas High Plains

THE PROJECT

Our home state is everything to us, and in times of need, Texans do what they can to support Texans. That's why William Chris teamed up with Texas Sommelier Ali Schmidt to bring you this spirited, summer-friendly Red Blend for a good cause. A portion of the proceeds from this wine will be donated to Feeding Texas, to help support and nourish Texas families as they get back on their feet.

THE WINE

50% Cinsault | Phillips Vineyards | Texas High Plains AVA

42% Cinsault | Lost Draw Vineyards | Texas High Plains AVA

7% Carignan | La Pradera Vineyard | Texas High Plains AVA

Fermentation: The Phillips Cinsault was fermented in large oak fermenter for 9 days with ambient yeast. The Lost Draw was fermented in concrete cube for 7 days, and the Carignan was in stainless for 9 days.

Aging: The Phillips and La Pradera portions were aged in neutral barrel for 17 months, and the Lost Draw was aged in concrete for 8 months.

Alcohol: 12.6% | pH: 3.72 | TA: 6.3 g/L | RS 0 g/L | Cases: 640

VINEYARD(S)

100% Texas grapes from the Phillips, La Pradera, and Lost Draw vineyards in the Texas High Plains.

TASTING NOTES

This chillable red blend is light in color and body, but not in flavor. The wine greets you with notes of bright red fruit; raspberry, cranberry and cherry notes are supported by subtle hints of cinnamon and savory spices.

FOOD PAIRING

A perfect pairing for long, hot summer days, backyard barbecues and pool parties. This wine is quaffable on its own, and equally at home with meat or fish!

100%. Real. Texas. Wine.

