



SKELETON KEY

SAUVIGNON BLANC

(Above: William Chris Winery in Hye, Texas)

WILLIAM CHRIS VINEYARDS

SKELETON KEY SAUVIGNON BLANC 2020

THE WINE

The Mesilla Valley AVA is a source for some of the best Sauvignon Blanc in Texas. The ample sun by day allows the grapes to flourish, and the chilly diurnal temperature swings at night preserving allow the grapes to rest and retain its lively acidity. Spicy aromas of white flowers and grapefruit give way to lime and a hints of pineapple. Serve chilled.

WINEMAKING

Grape Varieties: 80% Sauvignon Blanc 20% Muscat Giallo
100% Fermented in stainless steel tanks for 35 days and aged separately for 7 months in stainless.
12.6% ABV
0.1 g/L RS
5.4 g/L TA

VINEYARD

The Dell Valley vineyard just outside of El Paso and lies on the border between Texas and New Mexico. The wines coming out of El Paso were endearingly called "Pass Wines" and can be traced back to 1674, and by 1741 orchards and vineyards were flourishing and wine became the biggest revenue producing product in the region.

FOOD PAIRING

Chicken dishes with fried or fresh herbs like a classic chicken salad would compliment the herbaceous quality of the wine. With its high acidity, Sauvignon Blanc also pairs well with pastas adorned with cream, lemon, garlic or vinaigrette.

