



SKELETON KEY

The Skeleton Key was found in the 20th century farmhouse at William Chris Vineyards and inspired a series of wines aimed to "unlock" Texas wine for everyday consumers. Approachable in style, using grapes and winemaking techniques that serve as an introduction to the flavor of Texas.

2021 CABERNET SAUVIGNON V



Awarded a platinum medal at the TEXSOM Awards, a silver and Texas Class Champion at the 2025 Houston Livestock Show and Rodeo International Wine Competition, and a gold medal at the inaugural 2024-2025 San Antonio Stock Show & Rodeo International Wine Competition.

Ripe black and red fruit notes like strawberry and blackberry jam, with sarsaparilla that creates an almost cola-like essence on the aroma. Minty-ness and cocoa suggests thin mint cookie and refreshing balance! Generously dry and grippy, full-bodied, and overall, quite “woody.”



Salt and protein friendly, but make sure the dish is as intense as the wine! Aged or cheddar cheeses.

The grape Cabernet Sauvignon makes complex fruity and spiced wines that feel decadent and easy to enjoy at the same time. We traversed across Texas to collect the best grapes to unlock this collection, and we found them! This wine is a representation of the great grapes from the West Texas wine regions.

VARIETIES: 78% Cabernet Sauvignon, 12% Malbec, 10% Tannat

Vineyards: Dell Valley Vineyard, Timmons Estate Vineyard, Gilliam Gap Vineyard



The Texas High Plains is the second largest designated grape-growing region in Texas, spanning 8 million acres, yet 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 4,000 feet, resulting in very balanced wines.

2021 VINTAGE: A mass freeze in February and hail in May reduced quantity significantly, yet a cool summer yielded exceptional quality and balance in the remaining grapes.

WINEMAKING: Fermented in stainless steel for 8 days.

Aged in 25% new French oak barrels and 75% neutral oak barrels for 26 months.

AGE OF VINES: 6-13 years

Serve at 59 °F | Decant to soften

SOIL TYPE: Mostly sandy loam over limestone or caliche, some ancient riverbed with river rock

Drink now to 2033

ELEVATION: Average 3,600 ft

ABV: 14.1% | pH: 3.84 | TA: 5.51 g/L | RS: 1.09 g/L

CASES PRODUCED: 1,772



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