



SKELETON KEY

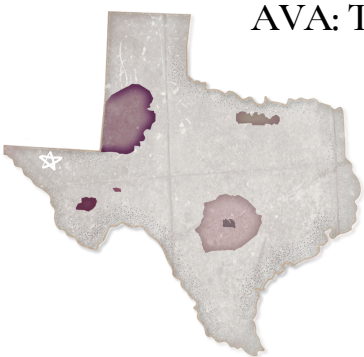
The Skeleton Key was found in the 20th century farmhouse at William Chris Vineyards and inspired a series of wines aimed to "unlock" Texas wine for everyday consumers. Approachable in style, using grapes and winemaking techniques that serve as an introduction to the flavor of Texas.

2021 SAUVIGNON BLANC

Sauvignon Blanc and Semillon, traditionally blended together in regions like Bordeaux, create a creamy and deep, yet aromatic and zesty dry white wine that is a champion alongside food. This is the taste of Texas.

VARIETIES: 75% Sauvignon Blanc, 25% Semillon

Vineyard: Dell Valley Vineyard



AVA: Texas

Planted in 1987, the over 34-year-old Sauvignon Blanc vines at Dell Valley Vineyard are thick and deeply rooted in the sandy, caliche type soils of Texas. Sitting outside of any currently designated American Viticultural Area, or AVA, this vineyard is mightily tended by Phillipe Gore, whose experience with growing grapevines began at an early age on the French island of Corsica.

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.

TASTING NOTES

Creamy in texture and citrusy, with a toasty aroma that deepens the intensity and intrigue of this wine. Well-balanced and richely textured.

FOOD PAIRING



This wine can stand up to powerful cheeses and Asian cuisine, as well as flavorful seafood dishes.



WINEMAKING: Sauvignon Blanc was fermented and aged in large oak fermenter and concrete egg.

Semillon was fermented and aged in neutral oak barrel, with bâtonnage. Aged for 8 months in total.

HARVEST: Machine-harvested

AGE OF VINES: 35 years

Serve at 49 °F

SOIL TYPE: Sandy loam over caliche soil

ELEVATION: 3,200 - 7,500 ft

CASES PRODUCED: 184

ABV: 12.8%

BOTTLING DATE: 04/06/2022



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