



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.

2022 SAUVIGNON BLANC



Awarded a Silver Medal at the TexSom Awards in April 2023, and at the 2024 Houston Livestock & Rodeo Show where it was also selected as Texas Class Champion. TexSom is judged by top wine and beverage professionals around the world, including writers, sommeliers, beverage directors, and critics.

Tropical and ripe citrus notes interwoven on the aroma with acacia, honeysuckle, white almond slivers, and even lavender! The palate is a muddle of creamy texture, toasted cereal notes, and a bright, lingering finish. Dry, medium-bodied, and satisfyingly sophisticated.



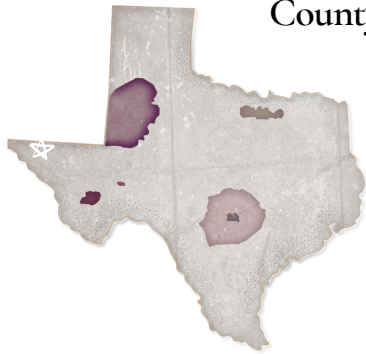
This wine can stand up to powerful cheeses and Asian cuisine, as well as flavorful seafood dishes.



Sauvignon Blanc and Semillon, traditionally blended together in regions like Bordeaux in France, create a creamy-yet-zesty dry white wine that is a champion alongside food. The addition of the floral Moscato Giallo elevates the aromatic and nose, and balances the rich mouthfeel of the wine.

VARIETIES: 75% Sauvignon Blanc, 23% Semillon, 2% Moscato Giallo

Vineyard: Dell Valley Vineyard



County: Hudspeth

Planted in 1987, the over 35-year-old Sauvignon Blanc vines at Dell Valley Vineyard are thick and deeply rooted in the sandy, caliche type soils of West Texas. Sitting in one of the most elevated and sunny counties within Texas, this vineyard is mightily tended by Phillipe, whose experience with growing grapevines began at an early age on the French island of Corsica.

2022 VINTAGE: One of the driest vintages of the last few decades. About 40% reduced yield, heat that spurred ripening, and rain around harvest time led to an interesting, one-of-a-kind vintage.

WINEMAKING: Fermented in large oak fermenters for 32 days. Stirred on the lees for 4 months.

Aging: Sauvignon Blanc in oak fermenter for 5 months, the Semillon for 4 months in neutral oak barrels.

AGE OF VINES: 35 years

Serve at 49 °F

SOIL TYPE: Sandy loam over caliche and ancient river rocky

Drink now to 2027

ELEVATION: 3,750 ft

ABV: 13.2% | pH 3.39 | TA: 4.42 g/L | RS: 0.73 g/L

CASES PRODUCED: 352



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