



SKELETON KEY

Pictured: William Chris Farmhouse



PROPRIETORS RED VI *TEXAS*

THE WINERY

In 2010, a skeleton key found on the vineyard estate became the inspiration behind this label. This wine unlocks the flavors of William Chris Vineyards and Texas. Stylistically, this wine showcases a different approach to the traditional William Chris wine.

The Skeleton Key line gives the winemakers the chance to express themselves creatively using more blending techniques and oak aging, thus defining an approachable introduction to Texas wine.

THE WINE

A proprietary blend of Cabernet Sauvignon, Sangiovese, Merlot, Tannat, Tempranillo, Touriga Nacional, and Petit Verdot.

Fermentation: 30% Large Oak fermenter, 70% Stainless Steel

Aging: 35% new French oak, 65% neutral oak for 22 months

Alcohol: 14.2% | pH: 3.75 | TA: 6.7 g/L | RS 0%

TASTING NOTES

Dark and earthy accented by blue and black fruits and nice acidity, notes of cassis, marionberry, and baking spices on the nose leading into leather, black raspberry, and earth with well integrated tannins that lend structure and a long finish.

FOOD PAIRING

Ideal pairing for grilled meats, Texas Barbecue, Aged cow's milk cheese, walnuts.

100%. Real. Texas. Wine.