



SKELETON KEY WHITE

PROPRIETOR'S BLEND (II)

TEXAS

100% Texas-grown Proprietors Blend (Roussanne-based)

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. Skeleton Key gives the winemakers the chance to express themselves creatively using more blending techniques and oak aging, thus defining an approachable introduction to Texas wine. In addition, the variety of grapes used in this blend translates to greater production capability and allows William Chris to further support Texas farmers. This is the second Skeleton Key White produced and we look forward to sharing many more vintages with you.



WINEMAKING

The wine was aged for 12 months in 20% new/80% neutral French oak barrels.

Alcohol: 12.3% | pH: 3.43 | TA: 7.1 g/L | RS: 0 g/L | Case Production: 450

FOOD CONSIDERATIONS

The wine has notes of lemon rind, roasted pineapple, and buttery custard. Medium-bodied, this white wine evokes star fruit, passionfruit, and guava on the palate with a touch of vanilla. Consider pairing with roasted chicken, pâtés, Thai food, veal picatta, lobster, Tagine or Madras curry, and Gruyere or Comté cheese.