



SKELETON KEY

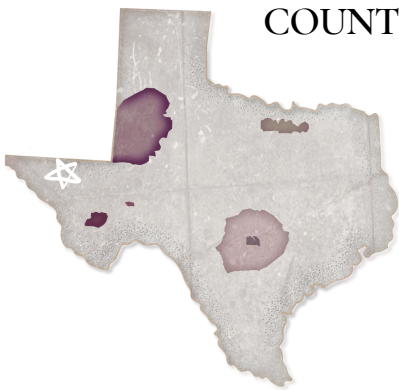
The Skeleton Key was found in the 20th century farmhouse at William Chris Vineyards and inspired a series of wines aimed to "unlock" Texas wine for everyday consumers. Approachable in style, using grapes and winemaking techniques that serve as an introduction to the flavor of Texas.

RED BLEND IX

WINE STYLE: Dry, medium-bodied, fruity-with-spices red wine. Food friendly.

VARIETIES: 74% Cabernet Sauvignon 18% Cabernet Franc, 8% Petit Verdot

Vineyard: Dell Valley Vineyard



COUNTY: Hudspeth

Originally planted in 1987, the vines at Dell Valley Vineyard are deeply rooted in the sloped sandy, caliche type soils of West Texas. Sitting outside of any currently designated American Viticultural Area, this vineyard is tended by Phillipe, whose experience with growing grapevines began at an early age on the French island of Corsica.

NON-VINTAGE: The grapes for this blend came from multiple harvests years, giving a universal style of Texas wine regardless of weather patterns in any individual year.

TASTING NOTES

Toasted spices ride in on an aromatic tidal wave of juicy red fruits like plum, strawberry compote, and raspberry. Simmering herb notes dot the perfume, as well as the signature purple flowers of Petit Verdot. The wine is balanced ripeness and smoothness with each sip.

FOOD PAIRING



Pair with moist brisket, a burger as juicy as the wine, or skillet mac and cheese.



WINEMAKING: Fermented by variety in either stainless steel tank or large oak fermenter. Aged separately for an average of 20 months in 10% new French oak barrels, and 90% neutral oak barrels before blending.

AGE OF VINES: 9-10 years

SOIL TYPE: Sandy loam over caliche with river rock

ELEVATION: 3,750 feet

Serve at 59°F | Decant

Drink now to 2033

ABV: 14.2%

CASES PRODUCED: 1,500



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