

Rebecca CAROLINE

Founded in 2026 and housed in the restored historic Hye Post Office, this collection is a celebration of traditional method sparkling wine made from Texas grapes. It reflects a bold step forward into the new frontier of Texas wine, highlighting tradition, patience, and promise. Named for beloved daughters Tess Caroline & June Rebecca Brundrett.

WITH FOOD



Pair with seafood, fresh herbs, vinaigrette, and any citrus. Also



friendly alongside spicy, highly flavored snacks or meals.



STYLE NOTES

"A wild and tropical set of aromas positively burst from the glass. Blanc du Bois is not tamed by the structure and finesse of the traditional method, but lengthy autolysis has drawn out the purity within the hybrid variety - lemon grass, charred key lime, buttery pastry, and lychee. Bright acidity; bone dry. Drink before 2035. Serve at 45° F

2023 TEXAS SPARKLING

BLANC DU BOIS

TEXAS-GROWN TRADITIONAL METHOD SPARKLING WINE

CUVÉE 100% Blanc du Bois

This expressive hybrid variety is the most planted white grape in Texas due to its resilience in humidity.

RARITY 75 cases

VINE MATURITY 6 to 16 years

VINEYARDS John Dale Vineyard
Darst Ranch Vineyard

COUNTIES Washington County
Austin County

In East Texas, growers with just a couple of acres of vines plant Blanc du Bois on green hillsides with constant cool breezes during ripening. Nancy and Paul Darst have been doing so since 2017, and Mr. John Dale since 2007. The grapevines are trained high via the Watson training method, which promotes airflow in the humid and rainy half of Texas nearer the coast.

VINTAGE NOTE

Rain and mild temperatures early - Weeks-long heat spikes - Lean and delicate wines

SOIL TYPE Sandy loam of varying depths atop a layer of clay

ELEVATION Average 300 feet

Ultra Brut
Extra Brut
Brut
Extra Dry
Dry/Sec
Demi-Sec
Doux (Sweet)

WINEMAKING

Hand-picked early. Press fractioned twice and fermented in stainless steel tank. Malolactic conversion was allowed to finish fully. Second fermentation spurred in bottle. Stayed for 30 months on the lees. Riddled, then disgorged in February 2026. Resealed with zero dosage.

ABV: 12% pH: 3.25 TA: 6.33 g/L

Winemaker, Seth Urbanek

Sealed via cork and cage; released sans foil capsule



William Chris Wine Co. is committed to producing Texas-grown wines that are crafted sustainably from vine to bottle. Discover more at williamchrismwines.com.