



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 flavors as equally expressive as*



*this wine - shrimp spring rolls, onion*



*tartlets, all the way to a crawfish boil with corn, potato, a bib, and all.*

#### STYLE NOTES

*"Tame on the nose, but positively juicy on the palate! Fruity flavors of green apple, unripe pineapple, and melon rind curve into sourdough and hints of cereal. Blanc du Bois' signature white flowers, honeysuckle, and lemongrass notes weave in and out of the hints of oyster shell."*

*Drink before 2030  
Serve at 45° F*

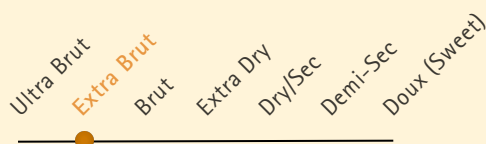
## 2024 SPARKLING BLANC DU BOIS

### DARST RANCH VINEYARD

#### TEXAS-GROWN TRADITIONAL METHOD SPARKLING WINE

CUVÉE 100% Blanc du Bois

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



RARITY 377 cases

VINE MATURITY 7 years

VINEYARD Darst Ranch Vineyard

COUNTY Austin

In the summer of 2016, Paul and Nancy Darst landed on a hilltop in Kenney, Texas with 36 acres of rolling pastures. They established Darst Ranch Vineyards amidst unique conditions - near constant cooling breeze during the summer, and hilltop views on all sides. The first 3 blocks of Blanc du Bois soon more than doubled by the next year on well-drained sandy loam.

#### VINTAGE NOTE

Wet and healthy start to season - Moderate temperatures - Lengthy grape development periods

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

ELEVATION 318 feet

#### WINEMAKING

Hand-picked June 24th - the first grapes of the season. Gently pressed, fermented in stainless steel tank. Two select yeast strains were used and those lots blended after 5 months. Second fermentation in bottle. 18 months on the lees. Riddled and disgorged. Resealed with 5 g/L dosage.

ABV: 12% pH: 3.37 TA: 8.89 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 [williamchriswines.com](http://williamchriswines.com).