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 spicy food, curried chicken with jasmine rice, herbaceous seafood dishes, and salads with fresh basil or mint and fruit.

STYLE NOTES

"Invigorating aromas of flowers, grass, herbs, and bruised yellow apple make your mouth start to water. Lemon juice and wet stone hints on the nose lead to a chalky, tight palate with an effortless, constant bubble. Easy to enjoy, with only a hint of dosage and warm pastry crust notes."

Drink before 2035

Serve at 45° F

2024 TEXAS SPARKLING

CHENIN BLANC

TEXAS-GROWN TRADITIONAL METHOD SPARKLING WINE

CUVÉE 90% Chenin Blanc
10% Viognier

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

RARITY 170 cases

VINE MATURITY 9 to 51 years

VINEYARDS Boxing Rabbit Vineyard and Dell Valley Vineyard

AVA Texas High Plains AVA and Dell Valley proposed AVA

COUNTIES Hockley and Hudspeth

Boxing Rabbit Vineyard in the Texas High Plains and Dell Valley Vineyard in far West Texas are two of the state's oldest high-elevation vineyards, planted in 1973 and 1987. Boxing Rabbit's and Dell Valley's oldest vines are plantings of white varieties such as Chenin Blanc and Sauvignon Blanc, giving the wines bright acidity, concentration, and an intense sense of place.

VINTAGE NOTE

Wet and healthy start to the season – Moderate temperatures – Lengthy grape development time

SOIL TYPE Red, well-drained sandy loam and sandy loam over caliche with river rock

ELEVATION 3,400 to 3,750 ft

WINEMAKING

Harvested 5 days apart in the first week of August. Fruit from Dell Valley fermented in concrete and neutral barrel; Boxing Rabbit in neutral barrel. Aged in barrels until blending and bottling for second ferment. 10 months of autolysis. Riddled, disgorged, and resealed with 1 g/L dosage.

ABV: 12% pH: 3.46 TA: 7.5 g/L

Winemaker, Seth Urbanek

Sealed via cork and cage; released sans foil capsule

TRADITIONAL METHOD SPARKLING WINE · HYE, TEXAS · REBECCA CAROLINE

WM CHRIS WINE CO.

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