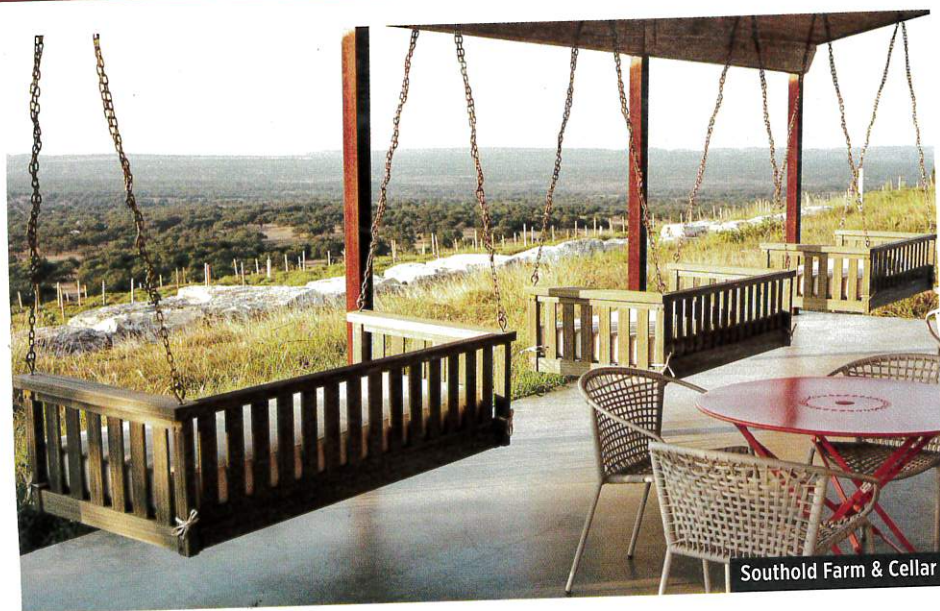


## HILL COUNTRY & FREDERICKSBURG



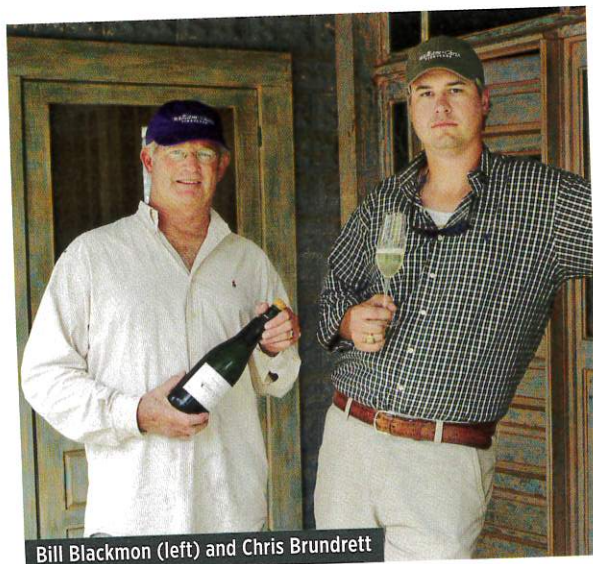
### Where to Taste

▲ **Calais Winery** ([calaiswinery.com](http://calaiswinery.com)) was founded in 2008 in Dallas and moved to its current facility in Hill Country in 2015. Behind it is Frenchman Benjamin Calais, who is from ... Calais. He has five vineyard partners in the High Plains and Davis Mountains AVAs who custom-farm for the winery; he plans to plant his own 2.5-acre vineyard of Tannat in 2020. Today, Calais makes 2,500 cases a year and focuses on Bordeaux varieties, among others. The majority are single-vineyard bottlings that are labeled as such. Tastings for small groups happen Fridays, Saturdays and Sundays.

▲ **Southold Farm & Cellar** ([southoldfarmandcellar.com](http://southoldfarmandcellar.com)) owners Regan and Carey Meador moved from New York's Long Island to Texas Hill Country in 2017, along with their winery operations. The hilltop tasting room offers stunning views, but they are quick to say it's not just about that. Tastings host about 15 people at a time and are focused on education. The team is in the process of planting 16 acres of vines on the hillside, but right now they source from two vineyards in Hill Country and the High Plains, with almost 90 percent of their production from the former. They're tinkering with about 10 different varieties, making elegant and expressive wines that defy convention, like their recent Roussanne-Albariño and Cabernet Franc-Sangiovese blends.

#### ► William Chris Vineyards

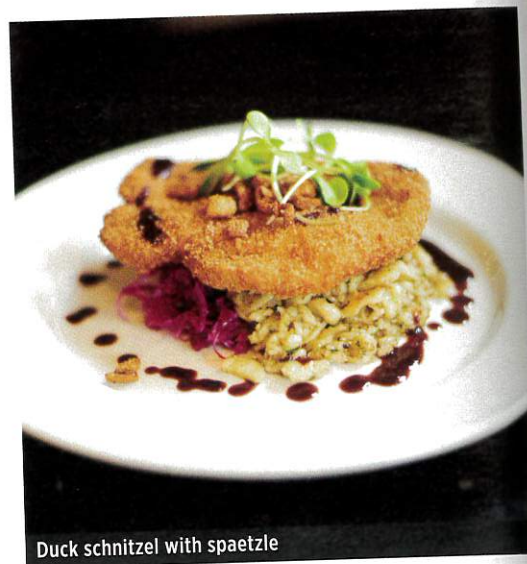
([williamchriswines.com](http://williamchriswines.com)) started in 2008 when pioneer vintners Chris Brundrett and Bill Blackmon grew frustrated with the Texas wine industry's lack of substance. They set out to change that, and have achieved a lot in a decade. Today, they make about 30,000 cases of wine, and have become leaders in pushing quality forward. They have a 6.5-acre vineyard on the property planted to Malbec, Petit Verdot, Tannat and Mourvèdre, and work with dozens of vineyards throughout the state that they either farm themselves or buy grapes from. About 60 percent of their production is Rhône varieties, with 25 percent Mourvèdre, their signature grape, which they mostly bottle as a stand-alone. The tasting room is open seven days a week, and reservations are required.



Bill Blackmon (left) and Chris Brundrett

### Where to Eat

▼ **Otto's** ([ottosfbg.com](http://ottosfbg.com)) celebrates Fredericksburg's German roots with dishes like duck schnitzel with spaetzle, as well as *flammkuchen*, a thin-crust pie with crème fraîche, cheese, caramelized onions and other toppings. The buzzy dining room and merry guests make for a relaxed experience, but the food and beverage are elevated. The carefully calibrated wine list opens with a spotlight on Texas and offers impressive depth in Austria, Germany and Alsace.



Duck schnitzel with spaetzle

### Where to Stay

▼ **Hoffman Haus** ([hoffmanhaus.com](http://hoffmanhaus.com)) is located just off Fredericksburg's main drag, an ideal place to rest in between tastings and meals. The nine rooms and eight suites combine elegance with country chic, balancing white linens and walls, heavy wood and subtle pastel colors. The property also has four guesthouses that accommodate two to seven people. An on-site cooking school offers classes, and the hotel also regularly hosts other events, such as wine dinners. Rooms start at \$150 a night.



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