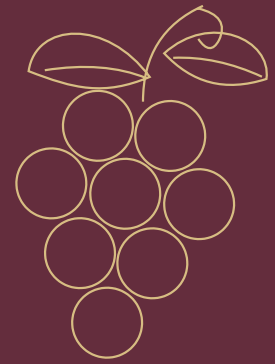


The Hill Country Pour



A tasting journey for two

For the two of us: a little time under the live oaks, a beautiful red, and a white with something to say.

Foyt set the bar for elegant reds. Becker's Viognier showed what a white can be: full of flavor, never an afterthought. These are the next doors worth opening.



Wine & food on your phone · Scan for both guides and one-tap directions.

Fredericksburg · Hye · Stonewall · Comfort | Thursday October 15 → Friday October 16, 2026

Nine considered stops. Only a few need become plans.
Choose your route · Explore the pours · Taste at your pace

Two days, not a checklist.

Thursday afternoon for your favorites. Friday for a discovery, a good lunch, and Kerrville.

Thursday · October 15 · arriving from the east

Lunch → Slate Theory → Foyt → Altdorf

Pieous around 12:30pm (Pecan Street if late), Slate Theory at 3pm, Foyt at 4:30pm. Choose a shorter room tasting or one-hour tour; allow 15–20 minutes driving and parking. The 90-minute cave needs an earlier ~2:30pm start. Official Thu hours noon–5; a listing says 11–6: call. If late, protect Foyt and skip Slate Theory. Signor is a replacement, not an extra flight.

Becker's Viognier: Main Street room only, 307 E. Main St.; walk-ins, ~\$27, Sun–Thu 11–6, Fri–Sat 11–7. Thursday after Foyt may miss closing; Friday at 11am replaces the eastern plan, not adds to it. Becker Main Street directions ↗

Friday · October 16 · choose one route

Breakfast → William Chris → Ab Astris → Comfort → Kerrville

Old German Bakery around 8am, William Chris in Hye at 10am, Ab Astris at noon. Pedernales may replace Ab Astris, not become a third tasting. Allow 60–75 minutes per visit and roughly 15–20 minutes between wineries. Afterward allow 75–90 minutes via Fredericksburg / US-87 for High's in Comfort around 2:30pm, then I-10 west to Kerrville. Bring a snack; skip the second tasting if lunch would slip.

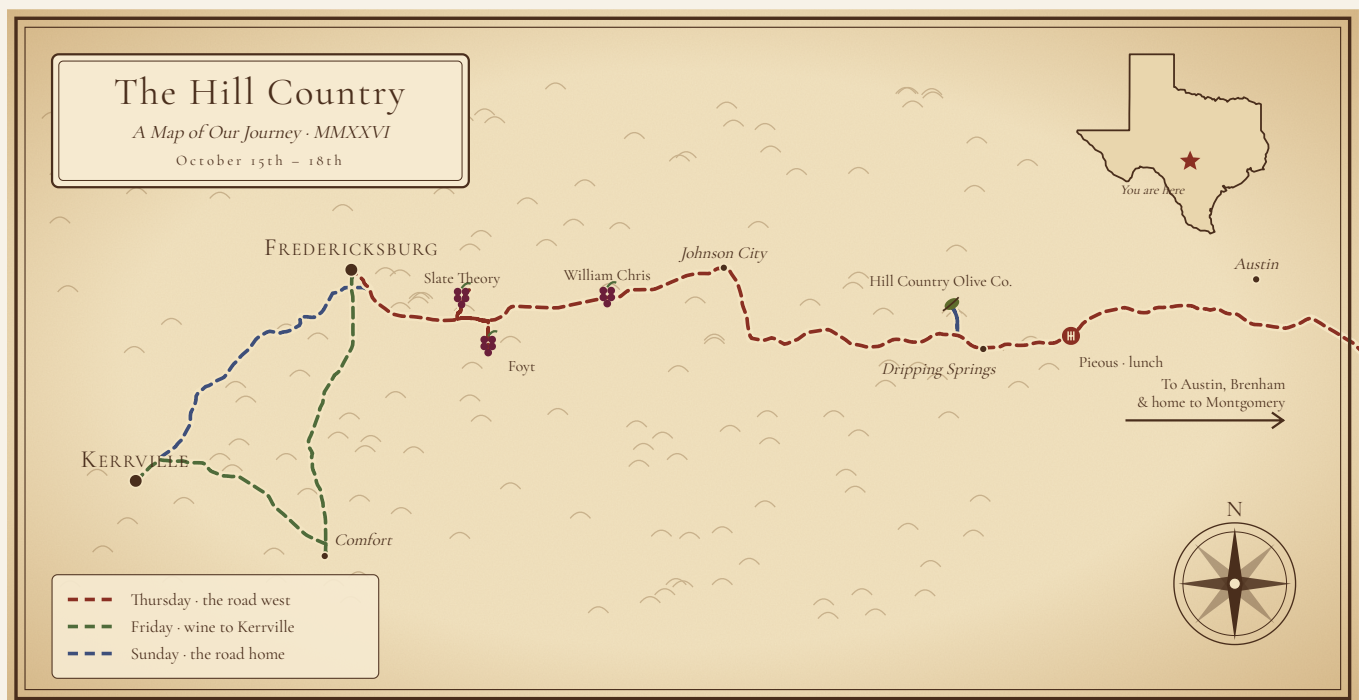
Simpler western route: skip the eastern cluster, optional Becker Main Street at 11am, High's around noon, then Bending Branch around 1:30pm (skip it after a full Becker flight) before the 3:30pm bourbon happy hour. Kalasi is a near-town alternate. Lewis offers regular tastings Friday only, not Thursday. No live traffic times or reservations confirmed.

The personal-fit ranking

- | | |
|--------------------------------|---|
| 1. Foyt Winery & Museum · p. 3 | 2. William Chris Vineyards · p. 4 |
| 3. Pedernales Cellars · p. 5 | 4. Ab Astris Winery · p. 6 |
| 5. Kalasi Cellars · p. 7 | 6. Slate Theory Winery + Vineyards · p. 8 |
| 7. Lewis Wines · p. 9 | 8. Bending Branch Winery · p. 10 |
| 9. Signor Vineyards · p. 11 | |

Personal-fit ranking: Foyt remains her favorite. Reds prioritize Merlot, Franc, Sangiovese and Rhône varieties; broad whites remain welcome. Becker Main Street is a short optional note, not a ranked estate. Contents: cover 1 · plan / winery contents 2 · wineries 3–11 · tasting strategy 12 · sources 13–14. No reservations held.

The road between the pours



Drawn from the real driving route · Thursday in red, Friday in green, Sunday in blue

Foyt Winery & Museum

OI

The personal benchmark · east of Fredericksburg

38 Jenschke Lane, Fredericksburg, TX 78624 [Take me there ↗](#)

Begin with the wine she already loves. This is the current Fredericksburg Winery & Museum, not an old downtown listing. Its own site actively advertises tastings at Jenschke Lane; the A.J. Foyt collection is a bonus, not the reason to go.

Her Pour

2023 No. 91 Cabernet Franc · Sonoma Valley

The first request at her favorite: 100% Cabernet Franc, with polished tannins and a long, silky finish. Producer notes specify 18 months in Acacia barrels; Franc is a different grape from the one she avoids.

2023 No. 97 “Texas Justice” GSM

50% Syrah, 33% Grenache, 17% Mourvèdre. Producer describes silky tannins, balanced acidity and a polished finish.

2022 No. 41 Merlot

95% Merlot, 2% Petit Verdot, 3% Malbec. Producer describes refined tannins and integrated oak; catalog dates contain errors, so verify the label.

2023 No. 67 Chardonnay

Producer describes partial barrel fermentation, eight months on fine lees and lees stirring for silky texture. Ask for a small white comparison.

Thursday	11am–6pm	\$30 portfolio · \$85 library with pairing Recommended; walk-ins accepted. Request non-Cabernet reds, specifically Cabernet Franc and GSM, instead of accepting the standard all-red lineup. Last tasting starts one hour before closing.
Friday	11am–6pm	

Why it made the cut. Her established favorite is the strongest personal evidence here. No independent current award is asserted for the selected bottles.

Before you go. Current public catalog verified; the descriptive title and technical prose disagree with some structured vintage/AVA fields. Confirm the bottle and Fredericksburg pouring availability; no phone call or booking was made.

Sources: F1 · F2 · F3 · F4 · · Thu/Fri hours re-check

William Chris Vineyards

02

Best new discovery · Hye

10352 US Highway 290, Hye, TX 78635 [Take me there ↗](#)

The clearest bridge between serious Texas reds and a truly textural white. Choose the Hye vineyard location, not the separate Fredericksburg room, for this itinerary.

Her Pour

2024 Roussanne · La Pradera Vineyard

Her best white prospect: seven months in oak, 30% new French and 70% neutral. The winery quotes supple texture and citrus oil, not just crispness.

2023 Sangiovese · Alta Loma Vineyard

Listed in the current producer shop as Sangiovese. A non-Cabernet red direction alongside the documented Mourvèdre; ask which is most refined.

2024 Mourvèdre · La Pradera Vineyard

Listed in the current producer shop as Mourvèdre. A Rhône-minded red comparison; tasting-room availability still needs confirmation.

2024 Roussanne · La Pradera Vineyard

The strongest verified winemaking match for her preference for body. Ask specifically; library documentation is not live inventory.

Thursday	10am–6pm	\$30 Winemaker's · \$40 Elevated Strongly recommended, especially Friday. Posted last tasting reservation: 4:30pm; verify the selected experience. Allow 45–75 minutes.
Friday	10am–6pm	

Why it made the cut. Roussanne's producer page documents oak aging and texture; the current shop lists Sangiovese and Mourvèdre as targeted red alternatives. Ranking is palate fit, not a claim of tasting or a red-blend award.

Before you go. Wine-library pages prove the releases and their details, not that these are the current tasting pours. The booking calendar for October 15–16 was not confirmed.

Sources: W1 · W2 · W3 · W4 · · Thu/Fri hours re-check

Pedernales Cellars

03

Best red-and-white pairing · Stonewall

2916 Upper Albert Road, Stonewall, TX 78671 [Take me there ↗](#)

A highly targeted stop for Tempranillo and substantial Viognier. It sits a short detour south of 290, with room to slow down rather than hop between bars.

Her Pour

Reserve Viognier · ask for the 2023

A natural next comparison with her Becker favorite. The 2023 Reserve is documented in release notes; ask whether a current Reserve is available and which has the most texture.

2022 Reserve Tempranillo

Documented in spring release material; the first red request for structure and a serious Spanish-variety expression.

2022 Teroldego

The 2026 Vintners Cup winner. Ask whether it is open or still available; the award does not establish stock.

2023 Viognier Reserve

Documented in September 2025 release notes. October 2026 stock and exact oak/body details not confirmed.

Thursday	10am–5pm	\$45 cellar tour · \$50 Tempranillo tasting Required for tasting experiences; credit card on file.
Friday	10am–6pm	Published 72-hour cancellation/no-show terms: read before booking this close to the trip.

Why it made the cut. 2022 Teroldego won the 2026 Texas Vintners Cup. This is a specific wine award, not a claim that every Pedernales wine tastes alike.

Before you go. The published \$45–50 range is for specialty experiences. A standard estate-flight fee was not verifiable; do not assume it is the same. Confirm last tasting time.

Sources: P1 · P2 · P3 · P4 · Q1 · · Thu/Fri hours re-check

Ab Astris Winery

04

Quiet, wine-first discovery · Stonewall / Hye

320 Klein Road, Stonewall, TX 78671 [Take me there ↗](#)

A smaller-scale alternative beside the LBJ park area, with serious Texas varieties. The winery describes a minimum two years in barrel for reds, minimal oak influence, and whites aged in neutral oak or stainless steel.

Her Pour

Roussanne · ask which release is open

The white to investigate for breadth rather than sweetness. Older 2020–21 Roussanne appears on the public shop page; its current availability is uncertain.

2022 Tannat

Documented by the 2026 award results. Ask for its most elegant expression, not simply the biggest tannins.

2022 Souzaão

Also recognized in the 2026 Vintners Cup; a useful red contrast if the staff can pour it.

Roussanne · 2020–21 documented

The shop lists these older vintages. Do not treat them as confirmed current releases or promise a particular oak treatment.

Thursday	Noon–5pm	\$30 · five dry wines Recommended for October travel; book ahead for the \$35 cheese board. Ask whether they can emphasize reds and the richest white.
Friday	Noon–5pm	

Why it made the cut. Its 2022 Souzaão and 2022 Tannat earned honorable mentions in the 2026 Texas Vintners Cup.

Before you go. The standard five-wine flight usually includes one white, one rosé and three reds; substitutions are not guaranteed. The shop page mixes older vintages with newer award evidence.

Sources: A1 · A2 · A3 · Q1 · · Thu/Fri hours re-check

Focused reds near town · Fredericksburg

414 Goehmann Lane, Fredericksburg, TX 78624 [Take me there ↗](#)

The cleanest red-led near-town choice: estate-grown Texas fruit, dry wines and a current menu that makes the selection unusually transparent. Choose the wines, not novelty varieties for their own sake.

Her Pour

2022 Merlot

A composed red starting point without an uncertain blend: the current Enthusiast menu lists this Merlot. Ask about polish and tannin balance, then compare Teroldego.

2023 Teroldego

Listed on the current Enthusiast flight and by the glass/bottle. A structured Italian-variety contrast to Merlot.

2021 Cabernet Franc

Listed by glass/bottle on the current menu, without the club-only restriction on the 2022. Cabernet Franc is welcome here.

2024 Albariño

Current Estate-flight white. Ask about lees and texture; a broad, weighty style has not been verified.

Thursday	11am–5pm	\$30 Estate · \$35 Enthusiast · \$40 tour Recommended; walk-ins welcome. Request Merlot and Teroldego substitutions rather than the unmodified Enthusiast flight; add a white sample if permitted.
Friday	11am–6pm	

Why it made the cut. The producer’s current menu lists 2022 Merlot (90 James Suckling points, producer-reported) and 2023 Teroldego. Scores were not independently checked; selection prioritizes her palate.

Before you go. Do not assume Kalasi currently sells Roussanne just because its vineyard grows it. The menu’s other white, 2024 Malvasia Bianca, is marked club-only.

Sources: K1 · K2 · K3 · · Thu/Fri hours re-check

Slate Theory Winery + Vineyards

o6

Thursday arrival discovery · US-290 east of town

10915 US-290, Fredericksburg, TX 78624 · (830) 998-8306 · slatetheory.com [Take me there ↗](#)

A serious non-Cabernet discovery directly on the arrival corridor. The current catalog verifies a Sangiovese-led estate blend and single-variety Teroldego; the underground cave is optional, not the reason to select the wines.

Her Pour

2023 Estate Manic

77% Sangiovese, 20% Merlot, 3% Aglianico. Aged 25 months in 13% new French, 76% second-year French and 11% neutral oak. Ask whether its cherry, tobacco and savory structure are the most elegant red open.

2023 Teroldego

Current catalog: 100% Teroldego, Texas High Plains; dark cherry, spice and tobacco notes. Ask for balance rather than maximum power.

2024 Amnesiac

Current catalog: 53% Cabernet Franc, 47% Dolcetto; bright cherry, herbal notes and smoke. A second verified non-Cabernet red comparison.

		\$25 white · \$30 mixed · \$35 red · \$50 cave
Thursday	Noon–5pm official; listing says 11am–6pm — call	Tasting room is walk-in, first-come. Book cave tastings ahead (\$10 deposit + \$40 at check-in; about 90 minutes). For a 3pm arrival before Foyt at 4:30, choose a shorter room tasting or the \$45 one-hour tour; book the cave earlier, not at 3pm.
Friday	11am–6pm	

Why it made the cut. The producer catalog specifies 77% Sangiovese, 20% Merlot and 3% Aglianico for 2023 Estate Manic. Selection follows those verified grapes and her taste, not an assumed blend recipe.

Before you go. Call (830) 998-8306: official footer says Thu noon–5, Fri 11–6; GoFred’s indexed listing says Thu 11–6. Insomniac’s current blend is unverified and it is not selected. Roussanne/Viognier were not in the current public catalog response; do not promise them.

Sources: S1 · S2 · S3 · S4 · · Thu/Fri hours re-check

Understated wine-first stop · Johnson City

3209 Highway 290 West, Johnson City, TX 78636Take me there ↗

An understated, good-value eastern stop for Friday only. Regular tastings are advertised Friday through Sunday, so do not add Lewis to Thursday's arrival route. The documented vineyard-specific reds and aromatic white blend are worth asking about.

Her Pour

2024 Viognier–Chenin Blanc

The more promising body-and-aroma question here than defaulting to the lightest white. A winery technical sheet documents the release; texture and current pouring status remain unverified.

2021 Texas Red Wine

Producer tech sheet: 57% Tempranillo, 27% Grenache, 16% Graciano; 15 months in neutral oak, medium body and medium-plus structure. Release documented; current stock unconfirmed.

2021 Parr Mourvèdre

Documented vineyard-designated release; request it if available for a Rhône-red comparison.

2024 Viognier–Chenin Blanc

Documented technical-sheet link. Ask whether it is the broadest dry white currently open and whether there is lees or barrel influence.

Thursday	Closed (regular tastings)	\$15 · four 1-oz pours Call 512-987-0660 to reserve indoors or outdoors. Last
Friday	10:30am–5pm	tasting starts at 4 pm. Special events can replace tastings with glass/bottle service.

Why it made the cut. 2025 Swim Spot Blanc du Bois and 2025 Vermentino earned 2026 Vintners Cup honorable mentions. Those are evidence of quality, not automatically her most substantial white choices.

Before you go. Regular Thursday tastings are not offered. Friday events can replace flights with glass/bottle service. Technical sheets are historical evidence, not current stock; confirm the event calendar.

Sources: L1 · L2 · L3 · Q1 · L4 · · Thu/Fri hours re-check

Bending Branch Winery

o8

The Kerrville-side choice · Comfort

142 Lindner Branch Trail, Comfort, TX 78013 [Take me there ↗](#)

The Comfort alternative if Friday should flow toward Kerrville rather than back east to Hye. Its reds may be more muscular than her ideal: ask for balance and refinement rather than maximum extraction.

Her Pour

2020 Tannat Reserve · Tallent Vineyards

The red to test for polish beneath the structure. Taste before buying: this is the richest-red detour, not the safest stylistic duplicate of Foyt.

2020 Tannat Reserve · Tallent Vineyards

Documented by the winery's awards page. Ask whether it is available to taste.

2020 Old Vine Petite Sirah · Shell Creek Vineyards

SF Chronicle Gold reported by the winery. California fruit; not a Texas-estate wine. Current availability unconfirmed.

Comfortage · Roussanne, vintage unconfirmed

Historical winery material describes 100% Roussanne aged in American oak. A strong style match only if still available; no current release was verified.

Thursday	Noon–8pm	\$30 · five wines Recommended; walk-ins welcome. Use the estate address, not a downtown or bourbon-brand listing. Ask for a dry, non-bourbon-barrel wine flight.
Friday	Noon–7pm	

Why it made the cut. The winery's awards page lists 2025 SF Chronicle Gold for 2020 Old Vine Petite Sirah and 2026 Houston Gold for 2020 Tannat Reserve, Tallent Vineyards. Award vintages do not establish inventory.

Before you go. Comfortage Roussanne is historical, not confirmed current inventory. Friday bourbon happy hour starts at 3:30pm; aim for a quiet wine tasting around 1pm, with a sober driver.

Sources: D1 · D2 · D3 · · Thu/Fri hours re-check

Signor Vineyards

09

The romantic garden alternate · 290 estate

362 Livesay Lane, Fredericksburg, TX 78624 [Take me there ↗](#)

A pretty, leisurely alternate near Foyt when the setting matters as much as the flight. Request the all-red Signature option; do not let a standard rosé-led menu determine the visit.

Her Pour

2022 Sangiovese

The current menu's Texas High Plains Sangiovese: dark cherry, plum, cocoa and dried herbs. A clearer palate match than an unverified mixed-variety blend; ask for balance and length.

2021 Mozzafiato

Current menu: Rogue Valley, Oregon blend of Sangiovese, Barbera, Primitivo and Dolcetto. A verified non-Cabernet red alternative.

2022 Chardonnay · Maison Tranquille, Oregon

Current menu lists apricot, citrus and pineapple. Ask about oak and body; a substantial style is not established.

Thursday	Noon–5pm	\$25 bar · \$30 seated · \$35 upgraded Walk-ins accepted, but advance booking strongly recommended in peak season. Nonmembers can book elevated tastings; choose the estate, not the downtown room.
Friday	11am–6pm (confirm typo)	

Why it made the cut. Historical award evidence includes TEXSOM 2020 Gold for 2017 Sangiovese. This supports a track record, not the quality of the current 2022 vintage by itself.

Before you go. Thursday noon–5pm is clearly posted. Friday 11am–6pm is supported by the visit-page index, but the locations page has reversed day names: confirm. Ask for Sangiovese and Mozzafiato rather than the default seated flight.

Sources: G1 · G2 · G3 · G4 · · Thu/Fri hours re-check

Find the white with shoulders.

“I love Foyt’s elegant reds and Becker’s full-flavored Viognier. Please steer me toward polished Merlot, Cabernet Franc, Sangiovese or Rhône reds, plus a full dry white with texture. Please check each blend before pouring.”

Ask for texture, not sweetness.

Follow with: “Do you have a Roussanne, Marsanne, Rhône white blend, Reserve Viognier or barrel-fermented Chardonnay? Which has the most mid-palate weight?” A grape name alone does not guarantee body. Ask whether an Albariño is broad and lees-aged, or intentionally light and crisp.

Two tastings are plenty.

Allow 60–90 minutes per stop and a proper lunch between them. Water, small pours, and the spit cup protect the palate. Share a flight where permitted—Foyt explicitly allows it—and leave unfinished pours without apology.

Keep the driving separate.

Use a sober designated driver or a prearranged car. Water, food and time between stops do not make it safe to drive after drinking. On the road, favor one memorable tasting over squeezing in a last flight.

The two-minute booking check

Confirm the exact location, October 15 or 16 hours, last tasting time, price, cancellation terms and whether your must-try bottle is open. Ask for an all-red flight plus one textural white; off-menu tastes and substitutions are at the winery’s discretion. Prices here are per person, before any tax, gratuity or extras unless the source explicitly includes them.

This is a researched shortlist, not an inventory promise. “Documented” means a real release or producer listing was found; it does not mean that bottle will be on the tasting bar this weekend. Favor balance and length over alcohol, oak or power for their own sake.

The details behind the recommendations.

October 2026 travel edition. Live public pages and current search-index listings were checked for this guide; no winery was contacted and no date-specific booking was made. Regular posted hours may change. Vintage-specific awards are not current-stock claims. Source IDs on each winery leaf point here.

F1 · Foyt · Texas visit
<https://foytwine.com/texas/>

F2 · Foyt · live wine catalog (public Commerce7 storefront)
<https://foytwine.com/collection/wine>

F3 · Foyt · No. 91 Franc, composition and élevage
<https://foytwine.com/product/2023-no-91-cabernet-franc-sonoma-valley>

F4 · Foyt · Texas Justice GSM, composition
<https://foytwine.com/product/97-2023-texas-justice-gsm->

W1 · William Chris · Hye visits
<https://williamchriswines.com/hye/>

W2 · William Chris · 2024 Roussanne
<https://williamchriswines.com/wine/2024-roussanne-la-pradera-vineyard/>

W3 · William Chris · current shop, Sangiovese / Mourvèdre
<https://shop.williamchriswines.com/wine-shop/>

W4 · William Chris · 2024 Mourvèdre
<https://williamchriswines.com/wine/2024-mourvedre-la-pradera-vineyard/>

P1 · Pedernales · visits & reservation policy
<https://www.pedernalescellars.com/visit/>

P2 · Pedernales · address & hours
<https://www.pedernalescellars.com/directions/>

P3 · Pedernales · spring release
<https://www.pedernalescellars.com/spring-club-release/>

P4 · Pedernales · September 2025 release notes
<https://www.pedernalescellars.com/wp-content/uploads/2025/09/PC-Newsletter-September-2025.pdf>

A1 · Ab Astris · visit & tasting
<https://www.abastriswinery.com/visitus>

A2 · Ab Astris · address & hours
<https://www.abastriswinery.com/>

A3 · Ab Astris · wines & winemaking
<https://www.abastriswinery.com/shop>

K1 · Kalasi · hours, address & policies
<https://www.kalasicellars.com/contact-us/>

K2 · Kalasi · reservation pricing
<https://www.kalasicellars.com/reservation/>

K3 · Kalasi · current menu & winery-reported scores
<https://www.kalasicellars.com/contact-us/menu/>

S1 · Slate Theory · booking, prices, official hours
<https://slatetheory.com/reservation/>

S2 · Slate Theory · live catalog (public Commerce7 storefront)
<https://slatetheory.com/shop/>

S3 · Slate Theory · 2023 Estate Manic composition
<https://slatetheory.com/product/the-manic-estate>

Sources, continued.

What did not make the route

Southold: its Texas tasting room closed in 2023; no reopening was verified. **Slate Mill:** became Invention Vineyards in 2022; do not confuse it with Slate Theory. **Kuhlken:** no separate public tasting room was verified; use Pedernales for those vineyard connections.

Hilmy and Siboney: plausible alternatives, but weaker verified bottle-by-bottle matches here. **Grape Creek:** not excluded as poor wine; the final eight alternatives had clearer personal-fit reasons. **Heath:** sparkling is not the stated priority. **Perissos:** an award-backed option near Burnet, but a larger detour from this Fredericksburg/Kerrville weekend.

S4 · GoFred · indexed hours conflict (direct page 404)
<https://www.gofredtx.com/company/114%2Cslate-theory>

B1 · Becker · Main Street room, hours and \$27 walk-in
<https://www.beckervineyards.com/main-street-tasting-room/>

L1 · Lewis · tasting hours & price
<https://lewiswines.com/wine-tasting>

L2 · Lewis · documented releases & technical sheets
<https://lewiswines.com/wine-tech-sheets>

L3 · Lewis · location
<https://lewiswines.com/contact-us>

L4 · Lewis · 2021 Texas Red Wine technical sheet
<https://irp.cdn-website.com/09f35c6d/files/uploaded/2021+TX+Red+Wine.pdf>

D1 · Bending Branch · estate visit
<https://www.bendingbranchwinery.com/Visit/Estate-Winery-and-Tasting-Room>

D2 · Bending Branch · vintage-specific awards
<https://www.bendingbranchwinery.com/Media-and-Awards/Awards>

D3 · Bending Branch · historical Comfortage description
<https://www.bendingbranchwinery.com/index.cfm?blogCategoryID=D41AE4A3-F117-6352-7985-A233AE18CA5C&method=blog.blogList>

G1 · Signor · estate & downtown locations
<https://www.signorvineyards.com/locations>

G2 · Signor · experiences, prices & booking
<https://www.signorvineyards.com/our-experiences>

G3 · Signor · wine menu
<https://www.signorvineyards.com/menus>

G4 · Signor · historical awards
<https://shop.signorvineyards.com/about-us/our-awards/>

Q1 · 2026 Texas Vintners Cup · winners & honorable mentions
<https://txwinelover.com/2026/09/2026-texas-vintners-cup-names-12-winners-and-25-honorable-mentions/>

X1 · Southold closure · Eater, September 2023
<https://austin.eater.com/2023/9/11/23868762/southold-farm-cellar-closed-texas-wine-hill-country-winery-bordeaux-france>

X2 · Slate Mill became Invention · October 2022
<https://txwinelover.com/2022/10/slate-mill-wine-collective-becomes-invention-vineyards-after-purchase/>

X3 · Perissos · awards
<https://www.perissosvineyards.com/awards/>

X4 · Hilmy · tasting logistics
<https://hilmywine.com/visit-us/tasting/>

X5 · Siboney · visits
<https://siboneycellars.com/visit/>