

Cheers to the New Year!

PEDERNALES CELLARS

Greetings from Stonewall,

I hope your 2023 has gotten off to a great start! We certainly have a lot to look forward to this year. After years of replanting Kuhlken Vineyards, we literally will see the fruit of our labors this year. Several blocks of grapes will finally be mature enough to make wine out of. Watch this space to see which wines we will create from the first Kuhlken Vineyards fruit in many years.

At the winery we look forward to finally breaking ground on the new wine club lounge. After a hiatus while we worked with general contractors to get the project to a doable scale, we are full steam ahead on completing the architectural design work. Our first meeting of the year was with the team at Lake Flato, which came out to tour the site again. Based on that meeting we realized that we will need to move the building further to the west and north from the corner of the old house. If you are at the party, ask David or Julie to point to where the building will be built. Hopefully we will be able to share renderings of the new building in the next newsletter.

As for wines we have some old favorites such as the 2021 Texas High Plains Vermentino and 2019 Valhalla to share with you, as well as some new single vineyard Tempranillos which will be released later in 2023.

On the personal front, both David and Julie have children graduating from high school this spring. Neither of these has decided where they are going to school, so you will have to wait until the next newsletter for the university reveal. As for the older kids, Andy is loving being in the Pacific northwest at Whitman College where he is studying Computer Science, and Anne is very happy at the University of Texas where she is majoring in History and Media Studies.

Cheers!

Dr. Julie Kuhlken & the Pedernales Family



- Feb 26 Spring 2023 Wine Club Pick Up Party
- March 4 Saturday Music on the Patio Starts
- March 5 Signature Series Take Over
- April 1 Wine & Wildflower Dinner
- April 11 Summer Wine Club Billing
- April 23 Summer 2023 Wine Club Pick Up Party #1
- May 7 Summer 2023 Wine Club Pick Up Party #2
- May 14 Roses & Rosé for Mother's Day
- May 21 K-O Tasting Room Takeover
- June 1-4 Hill Country Film Festival
- Aug 6 Harvest Tour Kuhlken Vineyards
- Aug 26-27 Grape Stomp

Stay up-to-date on our events, both at the winery and in other cities by monitoring your email and watching the event calendar on our website.

Don't forget to book a reservation!
www.pedernalescellars.com/events



CREAMY SUN-DRIED TOMATO PASTA

[HTTPS://WWW.EATWELL101.COM/CREAMY-SUN-DRIED-TOMATO-PASTA](https://www.eatwell101.com/creamy-sun-dried-tomato-pasta)

DIRECTIONS

To make creamy sun-dried tomato pasta:

1. Cook pasta according to package instructions, until al dente. Drain, but reserve some pasta water and set aside.
2. In the meantime sauté minced garlic, onion, and drained sun-dried tomatoes in a large skillet with 2 TBSP of oil reserved from sun-dried tomatoes jar. Sauté for 1 minute until fragrant. Sprinkle with a pinch of salt, paprika, Italian seasoning, crushed red pepper and cook on medium heat for 2 minutes more.
3. Add half and half and stock to the skillet and bring to a simmer. Add a bit of pasta water to thin the sauce if it is too thick.
4. Remove from heat. Stir in cooked pasta and mix well. Adjust seasoning, sprinkle with basil and parmesan, and more crushed pepper if desired. Serve immediately.

Tips

- To prevent cooked pasta from sticking together, wait until the water is at a rolling boil. Then stir the pasta as it cooks.
- Use good quality parmesan that you grate yourself.
- Any pasta shape that holds sauce will work with this recipe.

PAIRS WITH PEDERNALES CELLARS 2019 VALHALLA

Wine Fun Fact

Did you know wine has no fat or cholesterol? It is a guilt free treat!



Ingredients

- 4 oz (115g) sun-dried tomatoes in olive oil, drain and save
- 2 TBSP olive oil from the sun-dried tomatoes
- Salt
- 1/4 TSP paprika
- 4 garlic cloves, minced
- 1 small onion, minced
- 1 C (250 ml) half and half or milk
- 1 C (250 ml) chicken or vegetable stock
- 1/4 TSP crushed red pepper
- 1/2 TSP Italian seasoning
- 8 oz (250 g) farfalle pasta
- Parmesan cheese, freshly grated
- Fresh chopped basil

Don't forget to tag us when you post your favorite Pedernales Cellars pictures online!

@pedernalescellars



Spring Wine Club Featured Wine...



2018 Block Zero



The name “Block Zero” refers to the first block of grapes planted at our estate. Block Zero was planted over 25 years ago. When we started replanting Kuhlken Vineyards a few years ago, we looked at the declining production in this part of the vineyard, and decided not to replant Block Zero. This means that this is the last Block Zero that we will ever produce. This vintage is medium-bodied, fruit-forward with a bright acidity. This wine has won Double Gold at the San Francisco International Wine Competition, Platinum at the Finger Lakes International Wine Competition and won the Jefferson Cup at the Jefferson Cup Wine Competition. Excellent way to toast to 25 years of Kuhlken Vineyards, and more to come as we move forward with the next stage of planting!

Tasting Notes

The 2018 Block Zero is medium minus bodied that shares similarities with Pinot Noir. You will find notes of cherry cola, cherry kirsch and new leather. It is fruit forward on the palate with menthol, cola, green peppercorn and a bright acidity.

Food Pairing Recommendation

Soft cheeses, red meats, roasts with seasoned potatoes

Composition

49% Merlot, 22% Cabernet Sauvignon, 10% Tannat,
14% Sangiovese, 5% Malbec

Appellation

Texas

Vineyards

Parr, Lahey, Kuhlken, & Newsom Vineyards

Aging

18 months French & American Oak

Cellar Recommendations

We recommend drinking now through 2028



Wines Included In Spring Wine Club

2021 Texas High Plains Vermentino

100% Vermentino

This medium bodied wine has a lovely nose of orange blossom, lemon, hints of minerality, sea breeze and fresh green herbs. The palate has a slight creaminess to it with notes of peaches and lime, creating a smooth mouthfeel complimented by lively acidity.

Cellar Recommendation: Drink now through 2026

2019 Valhalla

58% Sangiovese, 17% Dolcetto, 17% Touriga Nacional, 8% Petite Sirah

The Valhalla is always a non-traditional Italian-style blend. Fairly aromatic with notes of cherries, blackberries, raspberries, rose petals, dusty leather and sage. This wine is medium bodied with lower tannin levels and a juicy mouthfeel.

Cellar Recommendation: Drink now through 2028

2019 Texas High Plains Graciano

100% Graciano

Rich and dark with black fruit, baking spice, Dr. Pepper and game. Full bodied and intense, matching the nose with spice and cherry notes. We think it will age well for years to come.

Cellar Recommendation: Drink now through 2035

2019 Texas Tempranillo Reserve

82% Tempranillo, 9% Cabernet Sauvignon, 9% Petite Sirah

Lovely notes of chocolate covered cherries, leather, black currants, cedar, black pepper and bramble, clove and cigar. This medium bodied wine has nice acidity making an excellent food pairing.

Cellar Recommendation: Drink now through 2030

2018 Block Zero

49% Merlot, 22% Cabernet Sauvignon, 10% Tannat, 14% Sangiovese, 5% Malbec

Medium minus bodied wine with notes of cherry cola, cherry kirsch and new leather. On the palate it is fruit forward with menthol, cola, green peppercorn and a bright acidity.

Cellar Recommendation: Drink now through 2028

2017 B-Side Signature Series

67% Petit Verdot, 33% Malbec

A blend of the “forgotten” Bordeaux varietals. On the nose you will find violets, black cherry, plum, earth, smoke and crushed gravel with hints of game. The palate is soft and elegant with notes of chocolate, currants, green peppercorn and cherry.

Cellar Recommendation: Drink now through 2028

Learn more about these wines and other wines we have available through our online store.

Have questions about your membership? Check out our Wine Club FAQ page online!

