



PEDERNALES CELLARS

2021 Texas Tempranillo

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

The 2021 vintage showcases a cooler and wetter growing season that is quite the contrast from 2020 which was very hot and very dry. As a result, you'll find some wines that are a bit lighter in body and not as concentrated as 2020. We celebrate vintage variation, however and are happy to have bottles of wine help us remember what every summer was like!

TASTING NOTES

The 2021 Texas Tempranillo has lovely notes of cherry, bramble, black berries, and vanilla. On the palate, this medium bodied wine is juicy with cherries balanced against notes of cocoa and pepper. The tannins are medium and wine is bright.

Enjoy this wine now or cellar through 2029.

WE LIKE IT WITH

BBQ, tomato based dishes, bolognaise, roasted veggies and herbs, pizza.

Composition:

76% Tempranillo

19% Mourvèdre

5% Grenache

Appellation:

Texas High Plains

Vineyard:

Multiple

Elevation:

3,300 ft

Soil Type:

Red Sandy Loam
over Caliche

Fermentation:

Combination tank
and macro bin

Aging: 14 months
American Oak, mix
of new and neutral.

pH: 3.95 **TA:** 6.0

ABV: 13%

Production:

1974 cases

Vegan

The Kuhlken Family planted their first vines in the Texas Hill Country in 1995. 11 years later came their first vintage. Now with over 20 years in the wine industry, Pedernales Cellars continues winemaking and grape growing combining the traditions of the old world with the innovations of Texas winemaking.