



PEDERNALES CELLARS

2022 TEXAS VIOGNIER

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

The 2022 vintage was a stronger vintage than 2021 overall, and the same held true for our Viognier. Stylistically this is a little different from past "Texas Viognier" vintages in that it has a little more oak influence during fermentation. It also had some lees stirring, and is blended with Muscat Blanc for acidity and balance. It's not as floral and fruity as some of our past vintages but we think it makes for a nice wine that has some of the features that our Chardonnay drinkers enjoy.

TASTING NOTES

On the nose this wine has notes of pineapple, vanilla, white flowers, and pears. This full bodied white wine is has the typical weightiness of Viognier on the palate and a long finish.

Drink now through 2026.

WE LIKE IT WITH

Spicy corn soup, Thanksgiving foods, hearty mac and cheese, and one of our Winemakers favorite salads: mint, peas, arugula, pecorino and a squeeze of lemon juice!

Composition:
85% Viognier

15% Muscat Blanc

Appellation:
Texas High Plains

Vineyard:
Bingham, Lahey

Elevation:
3,400-3,800 ft

Soil Type: Red Sandy
Loam over Caliche

Fermentation:
Stainless Steel, some
oak

Aging: Stainless Steel
Sur Lie

pH: 3.69 TA: 6.4
ABV: 14.1%

Production:
839 cases

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.