



PEDERNALES CELLARS

2019 Cuvee 1853

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

This is our third vintage of the Cuvee 1853. It's main intent is to be food friendly, so the blending is fairly open, and therefore fun. In the 2019, we are mellowing out some of the gamey notes of Tannat, with Grenache, and adding complexity with Syrah and Petit Sirah. It's one of our favorites in house for being complex, yet very easy drinking and easy to pair.

TASTING NOTES

This vintage of the Cuvee is flat out crushable. Sweet cherries, blueberries, and rosehips on the nose are complemented with graphite, black pepper, concrete and a hint of smoke. It's lighter bodied with refined tannins, floral and rosemary notes.

Enjoy this wine now or cellar through 2028.

WE LIKE IT WITH

The Cuvee would be amazing with mushroom dishes, pate, hard cheeses and roasted nuts, veggies, or meat. Also perfect for happy hour—a slightly lower alcohol means you can have a glass (or two) and not be down for the count.

Composition:

46% Tannat, 34% Grenache, 11% Syrah, 8% Petit Sirah

Appellation:

Texas High Plains

Vineyard:

La Pradera, Lahey, Farmhouse

Elevation:

3,300 ft—3600ft

Soil Type:

Red Sandy Loam over Caliche, Eolian Soil

Fermentation: Bins w/manual punch downs, Stainless Steel

Aging: 15 months American Oak—2nd use

pH: 3.64 **TA:** 6.1

ABV: 12.6%

Production: 202 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.