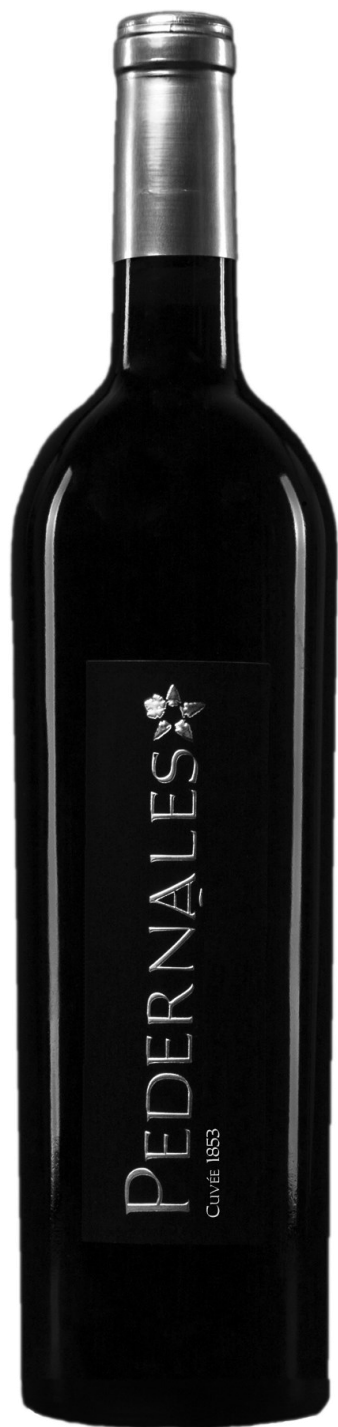




# PEDERNALES CELLARS

## 2020 Cuvee 1853

*Winemakers David Kuhlken & Joanna Wilczoch*



### WINEMAKER'S NOTES

This is our fourth vintage of the Cuvee. It's main intent is to be a food friendly wine, so the blending is fairly open. This year I aimed to create a Rhone-ish blend (Alicante Bouschet is grown in the Languedoc and other regions but not considered Rhone). We experimented with cofermenting the Alicante and Cinsault in the 2020 vintage. This balanced the sugar and acids of the two varieties which came in the same day but with very different chemistries. I really liked the result - Alicante is a big intense grape while Cinsault can be very light and delicate. We used Syrah to add interest and intensity, and Mourvèdre to add body. Using French, American, and European oak added some aromatic and textural interest. We hope you agree!

### TASTING NOTES

This wine has a lovely nose of dark chocolate, black cherries, all spice, and forest floor with hints of dried herbs. The palate is juicy with ripe fruit and chocolate covered cherries. This medium bodied wine has low tannins and is easy drinking with or without food.

Enjoy this wine now or cellar through 2028.

### WE LIKE IT WITH

The Cuvee would be amazing with mushroom dishes, pate, and any cheese or charcuterie boards.

### Composition:

49% Cinsault, 28% Alicante Bouschet, 15% Syrah, 8% Mourvèdre

### Appellation:

Texas High Plains

### Vineyard:

Desert Willow, Lahey

### Elevation:

3,300 ft—3600ft

### Soil Type:

Red Sandy Loam over Caliche, Eolian Soil

### Fermentation:

Combo bin and tank

### Aging: 15 months.

French, Euro,

American Oak

pH: 3.82 TA: 5.0

ABV: 13.7%

Production: 312

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.*