



## GRILLED PEACH SUMMER SALAD RECIPE

From the Kitchen of Kristin Stevens at *The Endless Meal*  
<https://www.theendlessmeal.com/grilled-peach-salad/>

### DIRECTIONS

*Chenin Blanc is a very food friendly wine, even holding up to some spicier dishes or stronger cheeses. This recipe is perfect for the Texas Summer weather and includes some of our Hill Country favorites - peaches and pecans! Don't forget to support local and pick up these ingredients when you come to visit us. We hope you enjoy this recipe as much as we have. If you try it, post a picture and tag us!*

Follow below for a perfect recipe:

1. Place all the vinaigrette ingredients into a 1 cup mason jar and shake until mixed.
2. Place the pecans, honey, curry powder, and sea salt in a small frying pan and bring them to a boil over medium-high heat. Boil until the pan is dry, about 2 minutes. Remove the pan from the heat and stir in the butter to prevent the pecans from sticking together.
3. Preheat your barbeque to high. Cut the peaches in half and remove the pit. Then cut each peach half into three wedges. Place the peaches in a medium-sized bowl and toss with the oil. Grill the peaches for 2-3 minutes per side. Remove them from the grill to let cool.
4. Place arugula and spinach in a large bowl with goat cheese, curry pecans, blueberries, and grilled peaches. Toss with the dressing and serve immediately.

**RECOMMENDED WINE PAIRING: 2020 CHENIN BLANC**

### SALAD INGREDIENTS

- 4 ripe but firm peaches
- 1/2 teaspoon avocado oil
- 1 ounce baby arugula
- 4-5 ounces spinach
- 1/2 cup blueberries
- 1/4 cup crumbled goat cheese
- Candied Curry Pecans (see below)

### CANDIED CURRY PECAN INGREDIENTS

- 1/4 cup Fredericksburg local pecans
- 1 tablespoon honey
- 1/2 teaspoon curry powder
- 1/4 teaspoon sea salt
- 1 teaspoon butter

### DRESSING INGREDIENTS

- 2 tablespoons honey
- 2 tablespoons plain Greek yogurt
- 1 tablespoon extra virgin olive oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon balsamic vinegar
- Pinch of sea salt

# PEDERNALES CELLARS

*Greetings from the  
Texas Hill Country!*

We are very excited to be able to announce that we have contracted with the architects at Lake Flato to design and build a new wine club lounge. We decided to partner with Lake Flato, because of their renowned ability to design elegant buildings using natural materials with an eye to sustainability and responsible stewardship of the land. These shared values have made for a very smooth design process that we can now share with you, our members.

The plan for this building goes back many years and has been delayed due to several circumstances beyond our control – pandemic, anyone? In the interim we have sadly had to shutter our previous wine club lounge in the beloved farmhouse for reasons of the health and well-being of members and staff. Thank you for your patience while we have made the journey to where we are now.

We are about 3-4 months to the final construction documents. The design you see in these pictures will probably differ slightly from the finished building, but many elements are core to our conception. As I have always said, we want to offer our members a chance to enjoy our fantastic view in comfort 365 days a year. The new building will have a northern face of glass, so that even when it is 100 degrees, you can sip a glass of Viognier and gaze at the Pedernales River Valley from the comfort of an air-conditioned space. For those who prefer to sit outside, there will be a shaded, screened porch adjacent to the main space which will temper the extremes of Texas weather. Inside there will be ample chairs and tables for guests to do seated tastings and attend vintner's dinners. Lake Flato's design will be mindful to environmental concerns and be maximally energy and water efficient.

We are also investing in our land in other ways during this project. We are adding a system of rainwater capture in order to make our water use more sustainable, as well as to add new landscaping that incorporates drought resistant local flora. Less exciting, but structurally very important, we will also upgrade the engineering of our site in order to channel water away from our buildings and toward the landscaping, as well as to regulate energy usage between buildings. All of these improvements will increase the sustainability of the whole Pedernales estate.

In conclusion, to answer the question that must be hovering on your lips. When will you be able to see and enjoy the new and improved estate? We hope to break ground at the latter part of 2022, and that would put completion in early 2024 at the latest. Cross your fingers that there is no unexpected disruption to this timeline, because we really look forward to being able to welcome you into your new lounge.

Cheers,  
Julie Kuhlken, PhD, WSET III  
Co-Owner, Pedernales Cellars  
@drjuliekuhlken

### WHAT'S HAPPENING AT THE WINERY

- Apr 24 Summer 2022 Wine Club Pick Up Party (1)
- May 1 Summer 2022 Wine Club Pick Up Party (2)
- May 8 Roses & Rosé for Mother's Day
- May 22 Tasting Room Takeover: K-Ö Tasting
- Jun 2-5 Hill Country Film Festival

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](http://www.pedernalescellars.com/events)



[www.pedernalescellars.com/Wine-Clubs/Future-Members-Lounge](http://www.pedernalescellars.com/Wine-Clubs/Future-Members-Lounge)

### SUSTAINABILITY EFFORTS

*We not only strive to make the highest quality wines in Texas, but we are equally committed to do so in a sustainable way. We are proud of what we've done to exercise stewardship in the vineyard and reduce our environmental impact in the winery and tasting room. We continually look for new ways to improve our sustainability efforts and hope you join us in this endeavor.*

**How can you help us with these eco-friendly goals?**

- ✓ Don't forget to recycle the shipping boxes or cardboard totes that your packages arrive in. You can also rinse and recycle the empty wine bottles.
- ✓ Reuse your six bottle Pedernales Cellars bags. Bring them to the grocery store, on picnics, etc. If you don't think you will reuse them, bring them back to the winery and we will happily use them!



**PEDERNALES  
CELLARS**

### Wine Fun Fact

Did you know there are eight AVA wine growing regions in Texas?

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

@pedernalescellars

# Summer Wine Club Featured Wine...



## 2019 Narra Vineyards Teroldego Signature Series



We are so excited to finally be sharing with you our first varietal Teroldego. There are some stories to be told about this wine and the numerous failed attempts to get it into bottle. From one vintage that was pressed into the drain, to another the following year that was blended into the wrong tank...it seems that some unseen forces were at work. In reality, we have been harvesting Teroldego since 2016 from Narra Vineyards. This fairly obscure variety originates in Northern Italy where it is frequently put to bottle without blending. Its tannins are moderate, and acid is good, although it's not generally intended for long aging. In Texas we have found Teroldego creates inky dark, hand-staining, blackberry driven wine with velvety tannins. This vintage was aged in new American Oak as well as a hybrid French/American barrel which added a bit of finesse. Our version of Teroldego is fairly different from Italy's and we will learn a lot about it's aging from this vintage.

-Joanna Wilczoch, Winemaker

### Tasting Notes

This aromatic wine has notes of blackberry, plum, fresh black currants, bramble, and black pepper. The wine is medium bodied, juicy on the palate, with well balanced acidity and tannins. The palate matches the nose and a long, smooth finish follows.

### Food Pairing Recommendations

Aged cheeses, charcuterie, and meats from fatty red fish to slow-roasted pork

### Composition

100% Teroldego

### Appellation

Texas High Plains

### Vineyard

Narra Vineyards

### Aging

18 months in New French & American oak

### Cellar Recommendations

Drink Now through 2025



## Wines Included In Summer Wine Club

### 2020 Texas High Plains Chenin Blanc

100% Chenin Blanc

This High Plains Chenin Blanc has your typical wool notes, along with white flowers, lemon curd, lychee and kiwi with a hint of white pepper. It is a medium bodied wine with a smooth mouthfeel. On the palate you'll find balanced fruit and mineral notes.

### 2021 Over the Moon Rosé

49% Grenache, 35% Cinsault, 9% Mourvèdre, 5% Sangiovese, 2% Carignan

The nose on this rosé is delicate with stone fruits such as peach and apricot, as well as pear and rose petals. This medium bodied wine has a creamy texture and long finish.

### 2019 Texas High Plains Tempranillo

75% Tempranillo, 17% Graciano, 8% Mourvèdre

This wine has a lovely bouquet of red fruits, vanilla, cola, and leather, with hints of red licorice and cedar. It's a well balanced wine with medium to medium plus body and alcohol. Medium tannins and acid lead to a long, smooth finish.

Cellar Recommendation: Drink now through 2028

### 2019 Texas Mourvèdre

78% Mourvèdre, 11% Petite Sirah, 11% Syrah

This wine has a pretty nose with deep aromatics. You'll find dark fruits, red currants, earth, cedar, herbs and game. This medium bodied wine has lovely flavors reminiscent of black cherry pie and a long vanilla finish.

Cellar Recommendation: Drink now through 2028

### 2019 Vintner's Reserve

28% Tannat, 22% Carignan, 22% Mourvèdre, 11% Petite Sirah, 11% Touriga, 6% Syrah

This is our first vintage of the "Vintner's Reserve." As you know by now, our estate vineyard is in the process of being replanted, and as such, we won't have an estate wine for a few more years. In the meantime, we are creating a different nontraditional red blend from other growers, in the spirit of the Kuhlken Reserve. Also in keeping with the Kuhlken estate, we wanted to offer a wine that stands out from our standard line-up and will develop in a fun way over time. This is an aromatic wine with lots of black fruit, blueberries, plum, bramble, earth and cola. On the palate this is a medium bodied wine with medium to medium plus tannins and a hint of spice.

Cellar Recommendation: Drink now through 2028

### 2018 Kuhlken Vineyards Grenache, Signature Series

100% Grenache

The Kuhlken Vineyards Grenache has been one of Winemaker Joanna's favorite blocks since she started working in the vineyard and she is particularly excited to share this Signature Series wine. This is a smaller planting for the estate, and the vines are about 11 years old. Grenache does a wonderful job of holding acid in the hot climate of Texas; it ripens without much fuss, and provides beautiful aromatics of fresh strawberries. On the nose you'll find this wine has lovely notes of strawberry jam, potpourri, menthol and a graphite-like minerality. On the palate this wine packs some heat and is juicy with soft tannins. Red fruit is balanced with cocoa on the finish.

Cellar Recommendation: Drink now through 2029

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!

