



HOMEMADE PIZZA

Dough Recipe From the Kitchen of Sally McKenney,
<https://sallysbakingaddiction.com/homemade-pizza-crust-recipe/>

PIZZA DIRECTIONS

Who doesn't love wine and pizza? Customizing your sauce and toppings can give you infinite possibilities for creating an effortless wine and food pairing. Try white cream sauces, pesto base, olive oil base or the classic red sauce base. Toppings can vary from pulled pork, chicken, pepperoni, or any number of vegetables!

If you are using Sally's Pizza Dough:

1. Preheat oven to 475°F (246°C). Allow it to heat for at least 15-20 minutes as you shape the pizza. (If using a pizza stone, place it in the oven to preheat as well.) Lightly grease baking sheet or pizza pan with nonstick spray or olive oil. Sprinkle lightly with cornmeal, which gives the crust extra crunch and flavor.
2. When the dough is ready, punch it down to release any air bubbles. Divide the dough in half. On a lightly floured work surface using lightly floured hands or rolling pin, gently flatten the dough into a disc. Place on prepared pan and, using lightly floured hands, stretch and flatten the disc into a 12-inch circle. Lift the edge of the dough up to create a lip around the edges.
3. To prevent the filling from making your pizza crust soggy, brush the top lightly with olive oil. Using your fingers, push dents into the surface of the dough to prevent bubbling. Top with your favorite toppings and bake for 12-15 minutes.

TRY GOAT CHEESE AND SUNDRIED TOMATO TOPPINGS PEDERNALES CELLARS' 2018 VALHALLA OR

TRY CHICKEN AND CREAM SAUCE PIZZA WITH PEDERNALES CELLARS' 2020 ROUSSANNE

SALLY'S PIZZA DOUGH

Find Sally's recipe for a homemade dough online through her blog *Sally's Baking Addiction*.

Her recipe gives the basic instructions for a thick, crisp, and chewy pizza crust at home. The recipe yields enough pizza dough for two 12-inch pizzas and you can freeze half of the dough for later. Close to 2 pounds of dough total.

DOUGH INGREDIENTS

- 1 and 1/3 cups (320ml) warm water
- 2 and 1/4 teaspoons (7g) Red Star Platinum instant yeast
- 1 Tablespoon (13g) granulated sugar
- 2 Tablespoons (30ml) olive oil
- 3/4 teaspoon salt
- 3 and 1/2 cups (438g) all-purpose flour (spoon & leveled), plus more for hands and surface
- cornmeal for dusting the pan

Greetings from the Texas Hill Country!



PEDERNALES CELLARS

I hope 2022 has gotten off to a great start for you and your family. We are looking forward to a busy year. Starting in the vineyard, we will be planting 6000 new vines this year in Kuhlken Vineyards, including Tempranillo, Graciano, Alicante Bouschet, Tinta Amarela, Sangiovese, and Grenache. Big hats off to Evan McKibben and his crew for getting the holes dug and the vineyard prepped for this big planting.

In the cellar, Joanna and her team are busy bottling the 2021 whites and 2020 reds. The 2020 vintage was an historically small vintage due to the early fall freeze in Oct. 2019 – aka the "Halloween Massacre." Fortuitously, even though yields were very small, the quality and intensity of the fruit is unusually high. The vines would appear to have concentrated all their energy on those buds that survived the freeze. The first 2020 wine being released is a 2020 Texas High Plains Roussanne, which you will get in your package if you are a Winemaker's Choice member. Roussanne comes from the same part of France as Viognier, and because of its comparable aromatic qualities is sometimes called its cousin. We haven't made a varietal Roussanne since the 2016 vintage, so enjoy! If you are able to come to the pick-up party, you will be able to taste this first sip of 2020.

In the tasting room and around the state, 2022 will be the year of events. Many of the Wine and Food festivals that you know and love will be back this year. In the tasting room, we will continue to do Sunday takeovers, where we set the estate tasting menu aside in favor of paired bites with select wines. Also, mark your calendar for April 9th for our annual Wine and Wildflower Dinner.

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

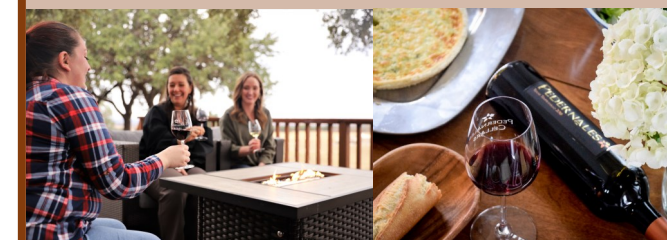
What's Happening At The Winery



- Feb 22 Spring 2022 Wine Club Shipping
- Feb 27 Spring 2022 Wine Club Pick Up Party
- Mar 6 Tasting Room Takeover: *Learn about our exclusive KÖ wines in a guided tasting complete with food pairings!*
- Apr 9 Wine & Wildflower Wine Dinner
- Apr 14 Virtual Talk & Taste with Texas Fine Wine*
- Apr 19 Summer 2022 Wine Club Shipping
- 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
- 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



PEDERNALES CELLARS

Wine Fun Fact

Did you know there are over 400 wineries in Texas, making Texas the 5th largest Wine Region in the US!

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

@pedernalescellars

Spring Wine Club Featured Wine...



2018 Valhalla



Our first vintage of Valhalla was in 2011. Although we might be better known for our Spanish and Rhone varietals, my parents lovingly planted Sangiovese in their vineyard with the hopes of recreating some of the Super Tuscan they were so fond of. While not a constant in our line-up, the Valhalla has become an in-house favorite anytime the conditions are prime for it. That original Sangiovese inspired our team to create a wine based in Italian varieties. Recently, one of our favorites has been Teroldego. Hailing from Northern Italy, this grape shows a great deal of promise for bold and elegant wines. We are excited to release this 2018 Valhalla and hope you enjoy it as much as we do.

-David Kuhlken & Joanna Wilczoch, Winemakers

Tasting Notes

The Valhalla has soft aromatics of dusty leather, tomato leaf, black cherry and vanilla. On the palate you'll find lovely earthy and herbal notes complemented with dried cherry.

Food Pairing Recommendation

Poultry, pasta, basil, sundried tomatoes, gourmet grilled cheese sandwiches.

Composition

58% Dolcetto, 33% Sangiovese, 8% Teroldego

Appellation

Texas High Plains

Vineyards

Bingham, Narra Vineyards

Aging

16 months in second use and neutral oak

Cellar Recommendations

Drink Now through 2028



Wines Included In Spring Wine Club

2020 Texas High Plains Roussanne

100% Roussanne

This wine is fairly aromatic with lots of tropical notes. Pineapple, white flowers, golden delicious apples, and lime greet you on the nose. On the palate you'll find this is a light bodied wine with medium alcohol and acidity and a long, soft finish.

2018 Texas High Plains Graciano

75% Graciano, 19% Syrah, 6% Carignan

We love the rich dark color of this wine. On the nose, it's aromatics are lively with cola, cherry fruit leather, tamarind, coffee and clove. Similarly intense on the palate, this wine is full bodied with dark and dried fruit and dried herbs.

Cellar Recommendation: Drink now through 2032

2018 Texas High Plains Tempranillo

75% Tempranillo, 17% Mourvedre, 8% Syrah

This Tempranillo wine is rich with red cherry, cola, leather and cocoa. On the palate cherry prevails with hints of chocolate and dusty leather. Enjoy this medium bodied wine with BBQ, pizza, and a variety of grilled vegetarian dishes.

Cellar Recommendation: Drink now through 2030

2017 Block Two

57% Tempranillo, 43% Touriga Nacional

This Portuguese-style blend is all hand harvested estate fruit. On the nose you'll find the Block Two has notes of cherry, raspberry, blackberry, with bramble, tar and earth notes as well. On the palate you'll find this wine to be medium to lighter in body with kirsch, cherries, spice and vanilla.

Cellar Recommendation: Drink now through 2025

2017 High Plains Graciano

84% Graciano, 11% Cinsault, 5% Tannat

Graciano on the nose has fresh ripe fruit with red cherries, raspberries, and plum as well as spice, leather, and tobacco. On the palate you'll find bramble, cherry, tar and spice that linger on a long finish. Medium tannins and nice acidity make this both a food friendly and age worthy wine.

Cellar Recommendation: Drink now through 2026

2017 Lahey Vineyards Alicante Bouschet, Signature Series

100% Alicante Bouschet

Alicante Bouschet is a unique hybrid varietal which originated in France. It is actually a hybrid grape that resulted in a cross between Grenache and Petit Bouschet. While perhaps it is uncommon in the US, it is fairly popular in regions of France, Spain, as well as Portugal (also known as Garnacha Tintorera) for having thick skins and the rare red pulp. This combination results in a dark, inky colored wine with unique aromatics. For this particular wine, you will find beautiful rich aromatics of cherry, raspberry, game and tar and on the palate notes of raspberry jam, black pepper, and game. This juicy wine is full bodied with elegant tannins.

Cellar Recommendation: Drink now through 2030

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!

