

*Harvest and holiday greetings
from the
Texas Hill Country!*



Spiced Marinated Lamb Chops

INGREDIENTS:

- 2 garlic cloves
- 1.5 cups whole-milk plain Greek yogurt
- 1 lemon
- Kosher salt
- Ground black pepper
- 2 teaspoons ground cumin
- 1 teaspoon ground allspice
- 8 rib lamb chops (about 1-1/4 thick)
- 2 tablespoons vegetable oil, divided

Recipe courtesy of
bonapete.com

DIRECTIONS

- Peel two garlic cloves and finely grate into a medium bowl.
- Add 1.5 cups yogurt to bowl with garlic. Cut 1 lemon in half crosswise and squeeze 1 half into yogurt mixture. Season mixture with salt and pepper and whisk to combine.
- Transfer 1/2 cup yogurt mixture to a small bowl; set aside for serving.
- Whisk 2 tsp cumin, 1 tsp. coriander, 3/4tsp. turmeric and 1/4 tsp. allspice into yogurt mixture; set aside.
- Season both sides of lamb chops with salt and pepper on a rimmed baking sheet or large plate.
- Using your hands, evenly coat all surfaces of meat with spiced yogurt mixture. Let chops sit at room temperature for 30 minutes, or cover and chill up to 12 hours.
- Heat 1 Tbsp. oil in a large skillet over medium-high heat.
- Wipe off excess marinade from lamb chops. Working in batches, cook lamb until nicely browned, about 3 minutes per side.
- Serve lamb chops with reserved yogurt mixture.

Pairs great with a bottle of

Pedernales Cellars 2017 Gran Reserva Tempranillo


PEDERNALES CELLARS

Greetings from Stonewall,

It's hard to believe that 2022 is almost a wrap. We hope everyone is enjoying the cooler temperatures and finding time to spend with friends and family during the holiday season. For the Pedernales Cellars team it also means that the 2022 vintage is off the vine and in the cellar after two and half months of harvesting in the Texas Hill Country as well as the High Plains. The intense summer heat meant harvest got off to a quick start, and the drought ensured low yields and small berries across the state. Thankfully, cooler temperatures in September gave us improved hang time for later High Plains varieties and this will contribute to some reds with improved ripeness and strong building blocks for aging. Like any year in Texas, we have varieties and blocks such as Vermentino and Montepulciano that suffered more from the unique extremities of 2022 and will not make a showing in this vintage. On the positive, Viognier is looking good in 2022 and will play a big role in our line-up. Also, we had the opportunity to add Trebbiano from Pepperjack Vineyards for this vintage which is currently aging in our new concrete egg and looks promising. On the red side we now have two vineyards in transitional organic certification, Desert Willow Vineyard with Grenache/Mourvedre and Nogalero Vineyard with Cabernet Sauvignon, and the lots from these sites are looking beautiful! In all we are thankful for the hard work of everyone that brought in this harvest, and we are looking forward to sharing these wines with you soon!

On the family front, both Julie's younger daughter and my middle son are high school seniors this year. This means lots of special events in our respective communities, but also lots of nail biting as they apply to college. Watch this space for the reveal in spring 2023 as to where they will be going on their next adventure. We hope the Holidays and New Year bring you much joy and a great start to 2023.

Happy Holidays!

David

David Kuhlken
President & Winemaker
@winemakerdave



What's Happening At The Winery

- Dec 4 Winter Wine Club Pick Up Party
- Dec 11 Tempranillo Tasting Room Takeover
- Dec 24/25 Tasting Room Closed for Christmas
- Jan 1 Tasting Room Closed for New Years
- Feb 12 Valentine's Day Wine & Small Bites Tasting
- Feb 26 Spring 2022 Wine Club Pick Up Party

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

Winter Wine Club Featured Wine...



2017 Gran Reserva

What is a Gran Reserva? Gran Reserva is the name that Rioja, a wine region in Spain devoted to Tempranillo, gives to its top tier wine. It is top tier because it is the longest aged wine in their aging hierarchy. At the beginning of the aging hierarchy is a young style of wine that is sometimes labeled “Joven,” or “young man.” It is briefly aged, usually in neutral barrels before being released. Next up the aging pole is Crianza, which must age two years in barrel and bottle before release. It is followed by Reserva which sees a total of three years in oak and bottle. And finally one reaches the elder statesman of the Tempranillo world: Gran Reserva. It spends a total of *five years* in barrel and bottle. Tempranillo is well-suited to this aging regime because it changes very markedly during bottle aging bringing out earthy tones in the longer aged wines that balance the natural fruitiness of the grape.

Back in 2017 Joanna had the foresight to set aside some of the Tempranillo from that vintage to age in this extended fashion. It spent two years in new American oak before being bottled and aged for another three years and the time has finally come to release it! It is being released alongside a Joven style Tempranillo, and can also be tasted side by side with the 2019 Tempranillo Reserve which is a Reserva style wine in terms of its aging program.

Tasting Notes

This Tempranillo is rich with notes of dried red currants, aged leather, eucalyptus, and bramble. This lighter bodied wine has fine tannins and lively acidity.

Food Pairing Recommendation

Vegetarian dishes, pork, or as an aperitif!

Composition

76% Tempranillo, 15% Graciano 9% Grenache

Appellation

Texas

Vineyards

Kuhlken, Lahey Vineyards

Aging

2 years American Oak

Cellar Recommendations

Intended to be drunk upon release.



Wines Included In Winter Wine Club

2021 Lyla

75% Roussanne, 25% Viognier

This balanced, medium bodied wine has notes of stone fruit, pear, golden delicious apples, honey dew melon and a touch of flint and minerality. The body has a nice weight to it and a long soft finish.

Cellar Recommendation: Drink now through 2025

2021 Texas High Plains Tempranillo Joven

100% Tempranillo

This medium bodied wine has bright red fruit notes filled with red cherries, raspberries, violets and hints of vanilla. The palate is as lively as the nose with juicy fruit but balanced with tannin on the finish.

Cellar Recommendation: Drink now through 2027

2019 Family Reserve

37% Grenache, 32% Teroldego, 21% Carignan, 10% Touriga Nacional

Off the bat you are greeted with smoke, leather, and tobacco followed by blackberries, cherries, and blueberry cobbler. The palate has luscious red and black fruit as well as mushroom, earth and cigar box. The body is substantial with a long finish.

Cellar Recommendation: Drink now through 2037

2019 Texas Mourvèdre

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

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 2030

2018 Kuhlken Vineyards Touriga Nacional

100% Touriga Nacional

The Kuhlken Vineyards Touriga Nacional opens up nicely with intense notes of blueberries, black and red cherries, leather, tar, and game. The wine is medium bodied with fresh acidity and fruit and tannins.

Cellar Recommendation: Drink now through 2028

2017 Gran Reserva

76% Tempranillo, 15% Graciano, 9% Grenache

This Tempranillo is rich with notes of dried red currants, aged leather, eucalyptus, and bramble. This lighter bodied wine has fine tannins and lively acidity.

Cellar Recommendation: Drink upon release.

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!

