



SLOW COOKER BEEF BRISKET WITH BBQ SAUCE

From the Kitchen of Nagi, RecipeTinEats Blog
www.recipetineats.com/slow-cooker-beef-brisket-with-bbq-sauce/

INGREDIENTS

- 3 - 4 lb beef brisket
- 1 tbsp olive oil

RUB INGREDIENTS

- 1 tbsp brown sugar
- 2 tsp paprika powder
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp cumin powder
- 3/4 tsp mustard powder
- 1 tsp salt
- 1/2 tsp black pepper

BBQ SAUCE INGREDIENTS

- 2 garlic cloves, minced
- 1/2 cup apple cider vinegar
- 1 1/2 cups ketchup
- 1/2 cup brown sugar, packed
- 2 tsp each: black pepper, onion powder, mustard powder
- 1 tsp cayenne pepper
- 1 tbsp Worcestershire sauce

DIRECTIONS

Mix rub ingredients. Rub all over brisket. If time permits, leave for 30 minutes to 24 hours in the fridge.

Combine BBQ Sauce ingredients in a slow cooker. Mix then add the brisket - squish it in if needed.

Slow cook in a slow cooker for 8 hours to 10 hours. See Nagi's blog post for additional ideas using pressure cookers or ovens!

Remove brisket onto a tray.

Pour liquid in slow cooker into a saucepan. Bring to simmer over medium high heat and reduce until it thickens to a syrup consistency (it thickens more as it cools).

Meanwhile, drizzle brisket with oil then roast in a 200C/390F oven for 15 minutes until brown spots appear. Remove then baste generously with Sauce, then return to oven for 5 minutes. Remove and baste again, then return to oven for 5-10 minutes until it caramelizes and looks like the photos.

To serve: slice brisket thinly across the grain and serve with remaining BBQ Sauce. This is terrific served as a meal with sides or piled high onto rolls with Coleslaw as sliders!

PAIR THIS RECIPE WITH THE 2017 HIGH PLAINS GRACIANO

Greetings from the Pedernales Cellars Family!



PEDERNALES CELLARS

I'm excited to be writing to you in our first newsletter for 2021! It's a chance to take a moment to express our gratitude for the many things that we have ahead of us this year. For one, we have some incredible wines set for release in '21. It has now been two years since Joanna Wilczoch took on day to day winemaking duties, and she and her teams hard work will be coming to you this year with new whites as well as some of the exciting reds that have been developing in the cellar from the 2018 and 2019 vintages. Additionally, we continue to update and enhance our main tasting room. So apologies for the occasional dust, but it is also a chance to step up the experience for everyone that can be with us, and hopeful this will be the year many of you can do just that!

I'm also looking forward to connecting with so many of you in 2021. Thanks to your flexibility and the amazing work of the Pedernales staff, we have continued to create experiences for you that are both safe, and truly a pleasure for all. We will continue to do online happy hours, provide onsite experiences through our range of services tailored to fit the conditions, and in the months to come look forward to opening up additional experiences that fit with our dedication to provide the best Texas wines and hospitality to our customers in a way that respects the health and happiness of everyone in our community. 2021 is going to be a great year to travel down the road to many new experiences together and perhaps to re-visit some things we have not been able to do together this past year.

The Pedernales staff has its own milestones and much anticipated events to report. As 2020 came to a close, our Assistant Tasting Room manager Melanie Rossignol had the honor of seeing her daughter Bailey get married. Speaking of weddings, our cellar hand Mike also tied the knot right after harvest. Wine Club Manager Keri welcomed their first child in mid-January, so keep her in your thoughts as she begins the journey to parenthood. We additionally get to welcome two new employees into the Pedernales family. Sherah Mills our vineyard manager is moving on in the industry, and it means we have the pleasure of bringing Evan McKibben into the vineyard to manage the Kuhlken estate. We also are excited to bring Cathy Martell into the tasting room as our new Tasting Room Manager now that Marissa Contreras has transitioned out to focus her on a grad school path. So 2021 is already off to an exciting start, and we wish you a happy and healthy year!

Cheers,
 David Kuhlken and the rest of the Pedernales Family

Spring Break at Home Special

Enjoy Spring Break safe at home with some of our favorite wines!

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| 2018 Texas Albariño | Retail: \$105 |
| 2017 Cuvée 1853 | <u>Wine Club</u> |
| 2017 Newsom Vineyards | If Pick up: \$60 |
| | If Ship: \$64 |



Visit the Pedernales Cellars webpage for more information.

Save The Date: Wine & Wildflowers Dinner!

Join us on April 16th to celebrate Spring with a Vintner's Dinner! This will be an exquisite meal paired perfectly with Pedernales Cellars wines. Tickets and additional information are available through the Events Calendar on our website!
www.pedernalescellars.com/events



PEDERNALES CELLARS

Wine Fun Fact

Did you know 80% of Texas wine grapes are grown in the High Plains AVA?

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

@pedernalescellars



ALL WINES WILL BE AVAILABLE FOR PURCHASE THROUGH OUR ONLINE STORE.

WANT TO KNOW WHAT WAS INCLUDED IN YOUR PACKAGE? CHECK OUT OUR WINE CLUB FAQ ON THE WEBSITE!

2018 ALBARIÑO

Albariño



The majority of the 2018 Albariño is Texas High Plains fruit, however a small portion is from our estate vineyard and Enchanted Rock Vineyards in the Hill Country. You'll find notes of Golden Delicious apples, lemon grass, almond extract, lemon poppy seed cake and a hint of melon. On the palate you'll find a crisp acidity, yet a creaminess on the palate with a long and lingering finish. Notes of lemon, almond, and melon carry through on a long finish. This Albariño works well with fattier white fish, pork, fruit salads and ceviche.

2017 HIGH PLAINS GRACIANO

GOLD MEDAL WINNER - 2021 SAN ANTONIO STOCK SHOW AND RODEO WINE COMPETITION

Graciano - Cinsault - Tannat



Graciano is a grape variety well known in Rioja for being a low yielding, high quality grape. It is frequently used as a blending component in Tempranillo wines. This variety brings a depth and spicy character unlike any other grape, so we have enjoyed blending it with our Tempranillo since 2016. 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. This wine makes for a heartier foods and red meats, brisket, barbeque and stews.

Cellar recommendation: Enjoy now through 2024

2017 HIGH PLAINS TEMPRANILLO

GOLD MEDAL WINNER - 2020 FINGER LAKES INTERNATIONAL WINE COMPETITION

Tempranillo - Mourvèdre - Teroldego



The 2017 vintage of our High Plains Tempranillo has fruit from the Bingham, Farmhouse and Narra Vineyards. This wine spent 12 months aging in American Oak barrels. This vintage year was a nearly a perfect growing year and the quality of the fruit at harvest is some of the best to date. This High Plains Tempranillo is a lovely ruby color with a classic bouquet of leather, cigar, cherry, blackberry, and cedar. On the palate you'll find some cherry and earth notes, with medium tannins and balanced acidity. The mouthfeel is relatively soft with lingering cocoa notes. We enjoy this wine with cheeses like manchego or cheddar, beef fajitas, red meats, pizza, and vegetarian dishes. This wine will also up nicely to tomato based food.

Cellar recommendation: Enjoy now through 2024

2018 NEWSEAUX

Cabernet Sauvignon - Merlot - Cabernet Franc - Petit Verdot - Malbec

“Newseaux” is a bit of a play on words meant to illustrate that Newsom Vineyards is one of the best vineyards in Texas to source Bordeaux varieties. With an elevation of about 3,800 feet above sea level, Newsom Vineyards sees some of the most dramatic diurnal shift in the region, and this means we are able to ripen these grapes for longer than we might be able to elsewhere. The bouquet is big with juicy fruit, new leather, dried cherry, and green pepper. This wine is full-bodied, with notes of cherry, strawberry, leather and currants with cocoa on a long finish. The Newseaux works well with red meats, peppery brisket, and roasted vegetables.

Cellar recommendation: Enjoy now through 2028



2017 KUHLEN VINEYARDS RESERVE

Tempranillo - Merlot - Mourvèdre - Sangiovese - Cabernet Sauvignon

The Kuhlken Vineyards Reserve is made using only fruit from our estate vineyard in Fredericksburg, Texas. Planted by our family in 1995, the estate has grown from 4 to 17 acres and still contains some of the original plantings of Merlot and Cabernet which you will find in this blend. The Kuhlken Reserve is a complex wine that changes beautifully over time. You'll find black cherry, bramble, earth and baking spices on the nose. The palate has hints of cassis and dried herbs. This medium bodied wine has just the tannins and acid needed to match with hearty dishes, red meats like braised lamb and roasted beef, rich roasted vegetables and blue cheese.

Cellar recommendation: Enjoy now through 2028



2017 FARMHOUSE VINEYARDS CINSAULT

Signature Series

Since we opened our tasting room in 2008, we have highlighted Rhône varieties such as Grenache, Syrah, and Mourvèdre in our program. But more recently, we have worked with growers such as Farmhouse Vineyards to expand our range of Rhône varieties to enhance both the red and rosé programs. Cinsault is one such addition. This expressive vintage gives our club members a chance to experience Cinsault on its own. We bottled the 2017 with about 9 months of barrel aging in neutral oak. As such, you'll find this light-bodied wine expressive and bright with notes of fresh strawberries, cranberries, fresh tobacco, and basil. The palate will fill your mouth with fresh summer berries and a long finish with soft tannins.

Cellar recommendation: Enjoy now through 2022

