



PEDERNALES CELLARS

2017 GSM MÉLANGE

Winemakers David Kuhlken & Demi Matar



WINEMAKER'S NOTES

GSM stands for Grenache, Syrah, and Mourvèdre. However, since 2016 we have been experimenting with the additions of other Rhone varietals to add Texas character on this classic French trio. We have increasingly been falling in love with what Carignon and Cinsault can do in Texas. Both varietals have a tendency to be big berried with juicy strawberry and red fruit notes. A fairly different blend from the 2016, we hope you'll enjoy this year's take.

TASTING NOTES

Always designed with food in mind, the 2017 GSM is medium to medium plus in body with bright acidity and balanced tannin. This complex blend has both fruity notes of strawberry, red cherries, kirsch, and blueberries but also floral, leather, cocoa, and smoky notes.

WE LIKE IT WITH

Just about anything! Spiced or cured meats, dried cheeses, kale and sausage soup, arugula and fennel salads, roasted vegetables, and meats and fishes such as salmon or pork.

Composition:

43% Mourvèdre, 10%
Carignon, 14%
Cinsault 25% Grenache,
4% Syrah, 4%
Petit Sirah

Appellation:

Texas High Plains

Vineyard:

Bingham, Kuhlken,
Farmhouse, Lahey

Elevation: 3,440 ft
and 1600 ft (Kuhlken)

Soil Type: Sandy
Loam over Caliche,
Aluvial Soil, and
Limestone (Kuhlken)

Fermentation:

Combination tank &
bin w/manual punch
downs

Aging: 12 mos. French
and American Oak

pH: 5.8 TA: 6.4

ABV: 13.3%

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.