



PEDERNALES CELLARS

2020 GSM MÉLANGE

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

The 2020 GSM Mélange is our second pure “G, S & M” since 2015. The 2020 growing season was hot and dry which lead to small berries with concentrated flavors. This has given us a fuller bodied GSM than in 2019 and will be an interesting comparison over time— a tale of two vintages.

Because we had the body in 2020, we used more second use American and European oak on these lots which is evident in the tannin structure and smoky notes. Both will mellow over time and continue to provide complexity and texture for many years.

TASTING NOTES

The 2020 GSM has rich notes of black cherries, leather, dark chocolate, smoke, and hints of licorice. The palate carries through with vanilla, cocoa, and cherry pie filling. This is a full bodied wine with medium but firm tannins that will age nicely over time.

Drink 2023 to 2033.

WE LIKE IT WITH

Gamey poultry, red meat, and lentil based dishes.

Composition:
33% Mourvèdre
34% Grenache
33% Syrah

Appellation:
Texas High Plains

Vineyard:
Desert Willow,,
Lahey

Elevation: 3,440 ft -
3,600 ft

Soil Type: Sandy
Loam over Caliche,
Eluvial Soil

Fermentation:
Stainless Steel Tank

Aging: 14 mos. 2nd
use oak.

pH: 3.86 **TA:** 5.5
ABV: 14.7%

Production:
288 cases
Vegan

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.