



White Wines

	Glass	Bottle
2007 Stonewall Viognier	8	18
<p>A splendid example of the Viognier characteristics, this wine exhibits floral notes and tastes of tropical fruits. This wine was vinted and bottled by Pedernales Cellars using grapes from a grape-grower friend. It is un-oaked and did not undergo malolactic fermentation, giving the wine a clean, crisp character.</p>		

2008 Pedernales Cellars Vino Blanco	8	20
<p>The 2008 Vino Blanco is a blend of Chenin Blanc, Chardonnay, and Viognier. The grapes were primarily grown in the cool nights of the Texas High Plains and the blend delivers a mix of crisp citrus with subtle floral notes on the finish.</p>		

Rosé Wine

2008 Pedernales Cellars Garnacha Rosé	6	15
<p>This varietal, also known as Grenache in France makes a beautiful dry rosé wine. The nose is a balance of apples and pears with a touch of honey and apricot. This wine is best enjoyed chilled. The 2008 Garnacha was made with grapes from the Reddy Vineyards on the Texas High Plains, and was fermented in stainless steel with limited skin contact.</p>		

Dessert Wine

2008 Stonewall Muscat Canelli	6	15
<p>This Muscat Canelli is our first dessert wine offering here at Pedernales Cellars and we hope you enjoy. This wine was vinted and bottled by Pedernales Cellars using grapes from a grape-grower friend. It is a sweet dessert wine that delivers a wonderful nose filled with passion fruit, grapefruit, and a light perfume.</p>		

Red Wines

	Glass	Bottle
2007 Pedernales Cellars Cabernet Sauvignon	8	25
<p>A subtle wine with a light hint of raspberry and a distinct note of sage. It presents brick red to purple color with medium body and a slight spice to the finish. This Cabernet developed in the cool nights of the Texas High Plains, fermented with Rioja yeast strain, and aged for one year using a mix of new French and American Oak barrels.</p>		

2007 Pedernales Cellars Tempranillo	10	29
<p>This Tempranillo is a light red with an earthy mineral nose and a hint of mushroom. The color is brick red to purple with a medium body and a balanced finish. Made with fruit from the Texas High Plains, the wine was fermented in steel tanks and aged for one year using predominately new American oak barrels.</p>		

2007 Pedernales Cellars Family Reserve	12	49
<p>The wine is well balanced with a fruit forward character and good acidity on the finish. It features a rich ruby red color and excellent body with hints of blackberries, mineral, and leather capped by a silky finish and a subtle spice. Decanting recommended. This proprietary blend represents the cream-of-the-crop of 2007. The wine was aged for 15 months using all-new French and American, and was bottled without filtration. 210 cases made. Ready to drink now, will reach maximum potential 2011-2014 Note: Max 6 bottles per customer.</p>		

Tasting fee \$6 for five wines (one tasting fee is waived with any bottle purchased)
 10% discount with half case purchase
 15% discount with whole case purchase
Tastings are free for wine club members. Please speak to any staff member for details on how to join.



PEDERNALES CELLARS