



2017 DRY ROSÈ

Winemakers David Kuhlken & Demi Matar

WINEMAKER'S NOTES

Our 2017 Texas Dry Rosé is different from 2016 in that it is more of a Rhône-style blend. Consisting of Carignon and Mourvèdre, a portion of this blend is the first harvest of our newest block of Mourvèdre at the estate. This lot was meticulously hand sorted in the vineyard and on the crush pad where we did a gentle, whole cluster press of the fruit.

Overall, the 2017 growing season was idyllic and saw very ripe fruit - this is clearly evident in the bright flavors and dark pink color of this Rosè.

TASTING NOTES

This full-bodied wine is fruity and bright on the nose with notes of candied watermelon, guava, red delicious apples, and strawberries. On the palate, notes of cherry and strawberry carry through with a crisp acidity.

WE LIKE IT WITH

Grilled lamb kabobs, pineapple salsa and ceviche, and dinner salads.

Composition:

55% Carignon 45% Mourvèdre Appellation:

Texas High Plains

Vineyard:

Bingham, Newsom, Kuhlken

Elevation: 3,440 - 3,600 ft

Soil Type: Sandy Loam and Limestone

> Fermentation: Stainless Steel

Aging: None

pH: 3.24 TA: 8.2 ABV: 13.6%

Production: 576 cases

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.