



PEDERNALES CELLARS

2018 Six Generations Malbec

Winemakers: David Kuhlken and Joanna Wilczoch

WINEMAKER'S NOTES

Malbec in Texas produces a wine that is quite different from what most folks think about when they think Malbec. The fruit and wines produced here are closer stylistically to French Malbec rather than the high octane Argentinian style. In good years, Malbec can give nice dark fruit notes, earth, and offers a lovely purple hue which is one of the easy markers of a Malbec. We find a combination of 2nd use and neutral oak works best with this grape as it can be fairly delicate.

TASTING NOTES

The 2018 Six Generations Malbec has lovely black cherry, blackberry cobbler, and kirsch notes with hints of cocoa, graphite, and coffee. The palate is juicy and tannins are soft and approachable on this food friendly wine. Expect jammy and baked dark fruit flavors to match the nose as well as subtle leather and chocolate notes on the finish.

Enjoy this wine now through 2026.

WE LIKE IT WITH

Burgers, fried chicken, vegetable dishes and Thanksgiving foods. This is a very food friendly wine.

Composition:

93% Malbec, 7%
Petit Verdot

Appellation:

Texas High Plains

Vineyards:

Newsom, Lahey

Elevation:

3,200-3,800 ft

Soil Type: Sandy

Loam over Caliche,
Eolion Sand

Fermentation:

Stainless Steel

Aging: 13 months

French and American
Oak

pH: 3.70 TA: 6.0

ABV: 13.1%

Production:

400 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.