



# PEDERNALES CELLARS

## 2018 TEXAS VIOGNIER

Winemakers David Kuhlken & Demi Matar



### WINEMAKER'S NOTES

In 2018 we played around with making a slightly leaner Viognier. The goal was to have something a little lighter and crisper that would work well served as chilled as you'd like for these hot Texas days. In this vintage we opted to use Semillon as a blender, which adds some texture to the mouthfeel as well as some complexity to the already floral Viognier.

### TASTING NOTES

The 2018 Viognier has subtle notes of caramel and vanilla, layered with green apple, pineapple, and floral notes. On the palate, this wine similarly tastes of apples, crisp pears, with a balanced minerality and salinity.

Drink now through 2022.

### WE LIKE IT WITH

The crisp acidity and salinity of this wine makes it an excellent pairing for oysters and all other things seafood. We also find this wine holds up well to all of our favorite spicy foods and curries.

Composition:  
87% Viognier; 13%  
Semillon

Appellation:  
Texas High Plains

Vineyard:  
Bingham, Reddy

Elevation:  
3,400-3,800 ft

Soil Type: Sandy  
Loam over Caliche

Fermentation:  
Stainless Steel

Aging: Stainless Steel

pH: 3.42 TA: 7.5  
ABV: 14%

Production:  
1024 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.*