



# PEDERNALES CELLARS

## 2019 DRY ROSÉ

*Winemakers David Kuhlken & Joanna Wilczoch*



### WINEMAKER'S NOTES

Our 2019 Texas Dry Rose varies from the 2018 in a number of ways. With this wine, we harvested the fruit at a lower brix which has created a lighter bodied and more Provance style wine. We also experimented with a portion of this wine going through malolactic fermentation. We were both skeptical and curious about this but did find that we liked the result of softer mouthfeel and balanced acidity. The Cinsault was pressed directly after harvest while the Grenache was saigned. All these decisions have led to a less fruit-forward style of rose than in previous vintages, however we are very happy with the results.

### TASTING NOTES

This light bodied wine is lovely with floral notes, peach blossoms and stone. The mouthfeel is quite soft yet has a refreshing acidity. Notes of stone fruit carry through on a long finish.

### WE LIKE IT WITH

This wine is an excellent aperitif and would be lovely enjoyed on it's own or with lighter fare such as soft cheese and charcuterie or white fish and seafood.

### Composition:

90% Cinsault, 10%

Grenache

### Appellation:

Texas High Plains

### Vineyard:

Farmhouse

Elevation: 3,440 ft

Soil Type: Sandy

Loam

### Fermentation:

Stainless Steel

Aging: 5 months sur

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pH: 3.15 TA: 7.3

ABV: 12%

### Production:

269 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.*