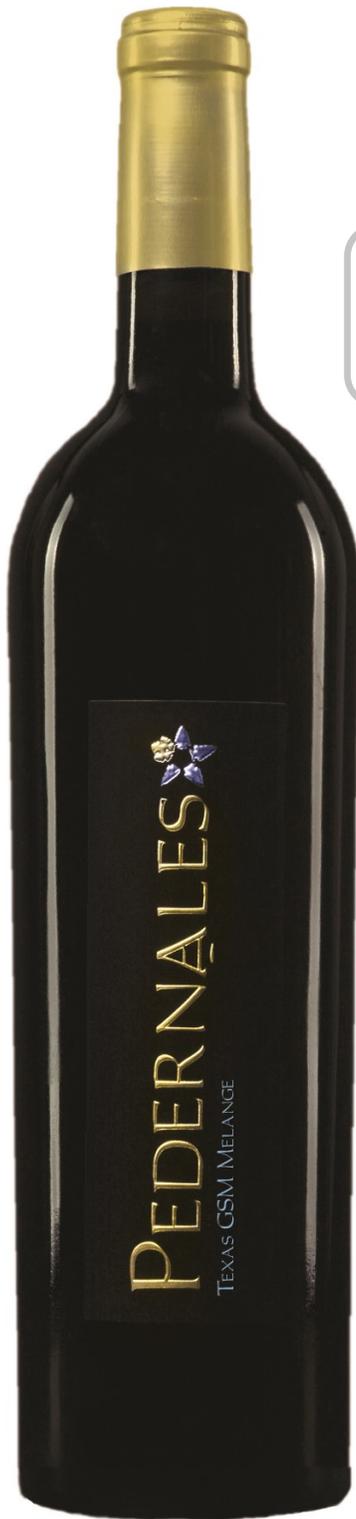




PEDERNALES CELLARS

2016 GSM MÉLANGE

Winemakers David Kuhlken & Demi Matar



WINEMAKER'S NOTES

GSM stands for Grenache, Syrah, and Mourvèdre. However, in 2016 we chose to create a “GSMCT” by incorporating Carignan and Tannat. With this blend, we continue to embrace Rhone blending traditions, but further expand the identity with varietals that excel in our Texas soils. Tannat is the real blend outlier. While a French grape, it isn't a Rhone varietal. As many know, Tannat is a rising star in Texas that year after year can lend color, tannin, and structure; a fact that is especially important in years that Syrah isn't up to the challenge.

TASTING NOTES

The 2016 GSM Mélange is, like in previous vintages, a very food friendly wine. Medium in body, this wine provides aromatics of dried currants and strawberries with more earthy bramble, flint, and peppery notes. Dried strawberries and cherries follow on the palate combined with dried green herbs and cedar. A complex wine to be enjoyed now or the next 2-5 years.

WE LIKE IT WITH

Just about anything! Spiced or cured meats, dried cheeses, kale and sausage soup, arugula and fennel salads, roasted vegetables, and meats and fishes such as salmon or pork.

Composition:

39% Mourvèdre, 31% Carignan, 14% Tannat, 12% Grenache, 4% Syrah

Appellation:

Texas High Plains

Vineyard:

Bingham, Kuhlken, Lost Draw, Reddy & Newsom

Elevation: 3,440 ft and 1600 ft (Kuhlken)

Soil Type: Sandy Loam over Caliche and Limestone (Kuhlken)

Fermentation: Bin w/ manual punch downs

Aging: 12 mos. French and American Oak

pH: 3.71 TA: 6.3 ABV: 13.1%

Production: 1257 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.