



ROASTED TURKEY WITH HERB BUTTER

DIRECTIONS

Take Turkey out of refrigerator one hour before cooking.
Preheat oven to 450 degrees.

Step 1:

Make the butter:

Combine the butter with the garlic, parsley, rosemary and 1 sprig of thyme leaves. Stir so all of the ingredients are well combined, then stir in salt and pepper to taste. Set butter aside.

Step 2:

Remove turkey from packaging, rinse and pat dry. Remove neck and any organs from inside the turkey. Rub the entire turkey with the butter mixture, making sure all skin is well-covered. Put any remaining butter in the carcass, along with half of the onion, carrot and parsley.

Step 3:

Pour chicken stock into a sauce pan and keep warm on medium low

Step 4:

Place turkey in the oven for 15 minutes at 450. Lower the oven temp to 350 and roast turkey approximately 1 hour and 45 minutes, removing every 15 to 20 minutes to baste with some of the chicken stock. When the turkey is approaching the safe internal temperature of 165 degrees, remove from oven and set on platter to rest.

Recipe borrowed from www.cookingchat.com

This will pair beautifully with
Pedernales Cellars
2019 Tempranillo Reserve!

- 1 turkey, about 10 lbs.
- 1 onion, quartered
- 1 carrot, coarsely chopped
- 1 parsnip, coarsely chopped
- 6 tbsp butter, softened
- 2 cloves garlic, minced
- 1 tbsp parsley
- 1 sprig rosemary, finely chopped
- 1 sprig thyme leaves
- 4 whole sprigs of thyme
- Salt and pepper to taste
- 2 cups chicken stock

*Greetings from the
Pedernales Cellars Family!*



PEDERNALES CELLARS

I hope everyone had an enjoyable summer and had a chance to visit with friends and family. Our family was able to take our annual trip to San Diego to see Kuhlken relatives and relax at the beach. Larry Kuhlken was born and raised in San Diego as the oldest in a family of five siblings, and many members of our extended family still live there.

We want to give you an update on your new home away from home at the winery. The design of the new wine club lounge has been finalized. The main interior space will offer members over 1,300 square feet of space for seated tastings overlooking the fabulous view of the Pedernales River Valley. The north wall facing the view will be entirely glass, and there is a clearstory at the base of the roof to let in even more light. So ... when will you be able to see all this in person, you ask? We hope to break ground on the new building in the first quarter of 2023, and to welcome you in early 2024.

In other good news, we are happy to release to the club the 2021 Viognier Reserve. If you are a Winemaker's Choice member, you will receive this wine in your package, and if you are not, do be sure to pick some up in the Tasting Room. Our Viognier Reserve is a benchmark for Viognier in Texas, and so we were very sorry when we could not make any in the 2020 vintage for lack of grapes to produce it with. The 2021 vintage was a solid one, though rain presented some challenges in the High Plains vineyards where we source the grapes. In response, Joanna, our winemaker, aged some of the wine in a larger format French puncheon (500 L). All told, 58% of the wine was aged in new and 2nd use oak, and the rest in stainless steel tank. We believe the wine will continue to develop in the bottle, so be sure to pick up some extra bottles to lay down until next year.

Cheers!

*Julie Kuhlken and
the Pedernales Family*

Fall 2022

FEATURED WINE!

2021

VIOGNIER RESERVE
RELEASE!



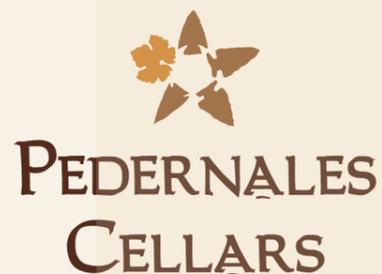
Save the date!

FALL FEAST
October 29, 2022
Catered by Bridget's Basket
of Hunt, Texas



Don't forget to tag us when you post your favorite Pedernales Cellars pictures online!

@pedernalescellars



Wine Fun Fact

Centuries ago, to quench their thirst, people drank wine instead of water. During that time, water wasn't clean all the time, and natural fermentation, when the wine is made, could kill germs caused by *typhi* (salmonella) and cholera.



WINES WILL BE AVAILABLE FOR PURCHASE THROUGH OUR ONLINE STORE.

WANT TO KNOW WHAT WAS INCLUDED IN A PACKAGE? CHECK OUT OUR WINE CLUB FAQ ON THE WEBSITE!



2021 VIOGNIER RESERVE

Viognier

2021 was a vintage to remember. While the weather was cooler, the rainy growing season made for some challenges in the vineyard. This Viognier has about 40% new French oak aging of seven months and the stainless steel portion of this wine did not go through malolactic fermentation. This Viognier has lots of tropical notes such as candied pineapple and kiwi, golden delicious apple, pear and hints of brioche. This medium-bodied wine pairs well with pesto, pork tenderloin or mild Thai dishes.

Cellar recommendation: Enjoy now through 2024



2019 TEXAS HIGH PLAINS CARIGNAN

Carignan - Syrah

We are really enjoying Carignan as a “drink now” and chillable red wine. It is one of those special varietals that can be both fruity and earthy. This wine spent 15 months in neutral oak and isn’t intended to age. Cherries, strawberries, hibiscus and dried herbs are present on the nose. The low tannins in this wine create a soft and juicy palate and make this an easy wine to chill in the hot summer months. Pairs well with, chicken, fatty fish, charcuterie, gorgonzola cheese and sauteed mushrooms.

Cellar recommendation: Enjoy now through 2026



2019 TEXAS TEMPRANILLO RESERVE

Tempranillo - Cabernet Sauvignon - Petit Sirah

The 2019 Tempranillo Reserve is one of the last blends to have our estate fruit in it before replanting. In totality, it is about 40% Hill Country fruit which tends to be a little earthier than High Plains fruit. The vintage is on the lighter side as 2019 was a cooler growing season. Lovely notes of chocolate covered cherries, leather, black currants, cedar, black pepper, clove and cigar. This wine pairs well with roasted meats such as lamb or pork and would make for an excellent Thanksgiving wine.

Cellar recommendation: Enjoy now through 2027

2018 BLOCK ZERO

Merlot - Cabernet Sauvignon - Tennant - Sangiovese - Malbec

The name “Block Zero” refers to the first block of grapes planted at our estate. Block Zero was planted 25 years ago, and we have seen a decline in production over the last few years, which was a factor in deciding to blend in grapes from other vineyards. This vintage is medium-bodied with notes of cherry cola and new leather. Fruit-forward with a bright acidity, this wine pairs well with soft cheeses, red meats, roasts and seasoned potatoes. A toast to 25 years of Kuhlken Vineyards, and more to come as we move forward with the next stage of planting!

Cellar recommendation: Enjoy now through 2028



2018 KUHLEN VINEYARDS RESERVE

Touriga Nacional - Mourvèdre - Grenache - Merlot

The Kuhlken Reserve is a wine made using only fruit from our estate vineyard in Fredericksburg, Texas. This is a complex wine with notes of cigar box, menthol, plum, black cherry, blackberry and vanilla. The Touriga Nacional, a unique Portuguese grape, is showcased in this vintage and balanced with the use of Mourvèdre and Grenache. The Merlot used here is from 24 year old vines—the first planted at the site. This wine pairs well with soft cheeses, red meats and stews such as beef Bourgeois.

Cellar recommendation: Enjoy now through 2031



Signature Series

2018 FARMHOUSE VINEYARD PETITE SIRAH

100% PETITE SIRAH

We consistently love the Petite Sirah of Farmhouse Vineyards located in the Texas High Plains. It is velvety and smooth with lovely blueberry cobbler notes and it is a dream in new or neutral oak. This particular vintage was aged 18 months in 2nd use American oak. The bouquet on this wine is rich with notes of ripe blackberries, blueberries, violets, white pepper and bramble. On the palate rich dark fruit dominates with a velvety mouthfeel and luscious tannins. This wine pairs well with red meats, goat cheeses and stilton, and is also very pleasant on its own.

