OUR HISTORY WITH CARIGNAN

We've been contracting this varietal regularly since 2016.

It made a lot of sense to add it to our Rhône program as a blender since it was fairly consistent

in yield and quality and seemed to do well in the Texas High Plains.

Over the years, as we learned more about this grape and its characteristics, it has become more of a staple.

Joanna Wilczoch, our winemaker, has a particular love for Carignan because it boasts some of

the most beautiful fruit characteristics. It reminds her of her first love, Grenache, and also incorporates some lovely earthy notes.

2019 was the first year Joanna highlighted the grape with a small release of "Nouveau" style Carignan.

We would like to mention that the release of Carignan solidified its place in our program. And in our hearts.



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

@pedernalescellars





Freeze grapes and pop them in your wine to keep your wine cold instead of ice that will melt and dilute your wine.

Here's to Spring & Savoring Every Sip!

Greetings from Stonewall,

We are excited to share the first wine club shipment of 2024 with you. With this package, we are releasing the last of the 2020 single vineyard Tempranillos, the 2020 Canted County Tempranillo Reserva. This lovely wine is made in a Reserva style with three years combination of barrel and bottle aging. Other great things to look for in Spring 2024 are Leap Year's Day in just a few weeks, and of course, the Total Solar Eclipse on April 8th. I hope that many of you have gotten tickets because it will be a fun day with live music, an astrophysicist from NASA and the release of our 2022 Far Side of the Moon red blend.

As you may have noticed, your Wine Club calendar magnet changed slightly in 2024. We are no longer listing the party dates. Instead, we want you to know in advance the dates that the Wine Club packages are released and available for pick up. This allows us flexibility to create new and amazing events as part of Wine Club Weekend. The Winemaker Insights sessions that we offered on Saturdays in both December 2023 and February 2024 are new, as was our December Paella party with Flamenco guitar. We will continue to develop our calendar, so look forward to other new and exciting events in conjunction with our Wine Club Releases including future education sessions with Dr. Julie, aka me!

Our collective four children in college are all doing well. My elder daughter, Anne, is in a special history program devoted to studying WWII, and at the end of the semester she will go on a tour of war sites throughout Europe that includes the beaches of Normandy, London, and Berlin. We are all very envious and excited for her.

Cheers!

Dr. Julie Kuhlken & the Pedernales Cellars Family

SPRING 2024



Feb 16	Spring Wine Club Release
Feb 17	Winemaker Insights - with Grilled Cheese Pairings
Feb 18	Specialty Valentine's Day Tasting
Mar 3	Paint & Sip
Mar 16	Spring Vintner's Dinner
Apr 6	Cuveé 1853 Tasting
Apr 26	Wine Club Release
Apr 27	Winemaker Insights

Stay up-to-date on our events, both at the winery and in other cities by monitoring your email and watching the event calendar on our website.

> Don't forget to book a reservation! www.pedernalescellars.com/events



Spring Wine Club Focus on Carignan...

Fun Facts About Carignan

1. Carignan is of Spanish origin but is more commonly found in French wine.

2. Largely grown throughout Languedoc-Roussillon, France with more than 500,000 acres.

3. In Rioja, Spain, Carignan is known as Mazuelo. In Catalonia and Aragon of Spain, you'll find it called Cariñena and Carinyena.

4. Carignan flourishes in a warm climate, being susceptible to mildew and rot. Carignan also survives with little water, making it an ideal grape variety for cultivation in Texas.

SOURCE: www.crushwinexp.com/everything-you-everwanted-to-know-about-carignan/



PICTURE SOURCE: www.crushwinexp.com/everythingyou-ever-wanted-to-know-about-carignan/

Carignan & Cuisine

Carignan has a balanced flavor profile without bitter tannins, thus the wine tends to act more like an enhancer when paired with food.

Its medium-bodied style will pair well with big, bold dishes as well as lighter ones.

Here are some of the flavors that Carignan enhances as a food pairing wine:

- Carignan will enhance red fruit flavors of raspberry and cranberry in a dish and vice versa.
- Any dish with spice flavors of cinnamon and star anise will complement the baking spices in Carignan.
- Umami flavors of smoked and cured meats pair well with Carignan. Slightly chill Carignan to cut through the fat and smoke of barbecued meats.

SOURCE: www.winefolly.com/deep-dive/carignanguide-food-wine/



Wines Featured in Spring Wine Club

2022 Lyla

68% Roussanne, 17% Riesling, 15% Viognier

This balanced, medium-bodied wine boasts notes of stone fruit, papayas, honeydew melon, lemon zest and a touch of flint and minerality. The body has a nice weight to it and a long, soft finish.

Cellar Recommendation: Drink now through 2026

2021 Texas High Plains Carignan

92% Carignan, 8% Alicante Bouschet

Dark cherries, cranberries, strawberries, hibiscus, dried herbs with hints of smoke and graphite are present on the nose. This wine is light in body and soft, as well as juicy and jammy on the palate. You'll notice both fruit and earthy notes on the palate with soft integrated tannins which means you can lightly chill it during hot summer months.

Cellar Recommendation: Drink now through 2027

2021 Texas GSM Mélange

40% Mourvèdre, 33% Grenache, 27% Syrah

The GSM has notes of dried herbs, black cherries, strawberries, fig and game. This fuller-bodied wine has a smooth mouthfeel and long finish with soft, dusty tannins.

Cellar Recommendation: Drink now through 2032

2020 Canted County Tempranillo Reserva

75% Tempranillo, 19% Grenache, 6% Petit Verdot

This wine features intensely rich, ripe fruit notes. Blackberry, black and red cherry, black currant and raspberry mingle with chocolate notes and a hint of tobacco. This full-bodied Tempranillo is juicy on the palate with plentiful tannins.

Cellar Recommendation: Drink now through 2037

2020 Vintner's Reserve

46% Tempranillo, 39% Mourvèdre, 8% Grenache, 7% Graciano

This vintage has bright fruit notes of red and black cherry. There are also notes of cedar, bramble, cracked black pepper, leather and tobacco leaf. You'll find this wine is medium to medium-minus in body on the palate with fine tannins to match and lovely fruit notes through the finish.

Cellar Recommendation: Drink now through 2028

2019 Texas High Plains Graciano

100% Graciano

This Graciano is rich and dark with wonderful notes of black fruit, baking spice, Dr. Pepper and game. This full-bodied and intense wine, matches the nose with spice and cherry notes. We think this wine will age well for years to come.

Cellar Recommendation: Drink now through 2035

2019 Lahey Vineyard Syrah

100% Syrah

This wine reveals a fairly pronounced nose with blackberry, bramble, smoke and eucalyptus. It has a juicy palate that matches the nose with dark fruit such as plum, and a hint of minerality. This medium-bodied wine has smooth tannins and a lovely finish.

Cellar Recommendation: Drink now through 2029

Learn more about these wines and other wines we have available through our online store. Have questions about your membership? Check out our Wine Club FAQ page online!



