



HOW TO PAIR WINE WITH FOOD

The basic tastes of food are Salt, Acid, Sweet, Bitter, Fat and Spice. In the context of wine pairings, we tend to focus on Acid, Fat, Salt, Sweet, Bitter (tannin), and Alcohol. Some components and flavors go well together and others clash.

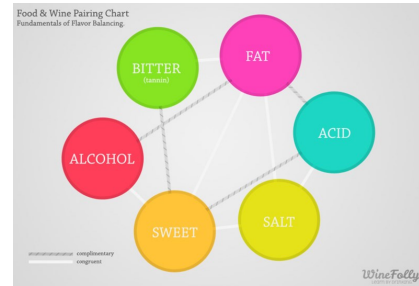
A congruent pairing creates balance by amplifying shared flavor compounds. For example: creamy mac & cheese with a rich Chardonnay.

A contrasting pairing creates balance by contrasting tastes and flavors (few shared compounds). Think lime and coconut. Or an acidic wine like Pinot Grigio with mac and cheese.

When creating a pairing, break down your wine to 2 major components and then find foods with complementary flavors and components.

Don't forget to consider the intensity of the food and the wine. You don't want one to drastically overpower the other. The wine and the food should serve to enhance one another.

Here are a collection of thoughts to keep in mind with wine and food pairings (these come from several sources):

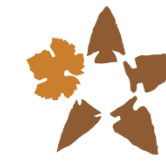


- Generally - Red wines have more bitterness.
- Generally - White, rosé and sparkling wines have more acidity.
 - Generally - Sweet wines have more sweetness.
 - The wine should be more acidic than the food.
 - The wine should be sweeter than the food.
- The wine should have the same flavor intensity as the food.
- Red wines pair best with bold flavored meats (e.g. red meat).
- White wines pair best with light-intensity meats (e.g. fish or chicken).
 - Bitter wines (tannins) are best balanced with fat.
 - It is better to match the wine with the sauce than with the meat.
- More often than not, White, Sparkling and Rosé wines create contrasting pairings.
 - More often than not, Red wines will create congruent pairings.
 - Acidity in wine pairs well with fatty and sweet foods.
- Fatty foods need either an acidic or high alcohol wine. Otherwise, the wine will taste flabby.
- Salty shouldn't compete with acidity in a wine. Use sparingly as necessary to keep the sharpness in the meal.
 - Sweet food/wine benefits from a little acidity.
 - Alcohol can be used to cut through fatty foods or to balance a sweet dish.

SOURCE: <https://winefolly.com/wine-pairing/getting-started-with-food-and-wine-pairing/>



PEDERNALES CELLARS



Here's to Falling for Wine!

Greetings from Stonewall!

We are thrilled to announce that our yearslong project to replant Kuhlken Vineyards has finally born fruit! We had our first harvest there in several years, bringing in estate Petite Sirah, Grenache, and Sangiovese. The harvest was very small, but it was extremely welcome. Next year we expect to harvest from many blocks of the vineyard, including the Tempranillo, Mourvèdre, Touriga Nacional, Petite Sirah, Grenache, Sangiovese, Graciano, Alicante Bouschet, Tinta Amarela, and Teroldego. It is very exciting to have estate fruit back in the cellar.

On the family front, we now have four of our children in college. Two of Dave's sons are studying on the West Coast, and both of my daughters are at UT Austin. It was a weepy day that the two younger kids joined their older siblings at university, but they are thriving in their new adventures.

This package continues the in depth exploration of Tempranillo aging that Joanna started with the 2017 Gran Reserva. In this package we are releasing three different aged styles of Tempranillo. The Gran Reserva is aged in barrel and bottle for five years, as per the designation in Spain. The 2020 Daniel Vineyard Tempranillo is in a Reserva style, meaning that it is barrel and bottle aged for three years. Finally, we have the youngest brother in the family, the Joven style 2022 Daniel Vineyard Tempranillo Joven, which sees only short oak aging before being bottled and released a year after the grapes were harvested. Take the opportunity to compare them!

Cheers!
Dr. Julie Kuhlken & the Pedernales Family

FALL 2023



- Sept 17 Fall 2023 Wine Club Release Party 1
- Sept 24 Fall 2023 Wine Release Party 2
- Oct 28 Fall Feast Vintner's Dinner
- Nov 4 Glöggfest
- Dec 3 Winter 2023 Wine Club Release Party
- Dec 8 Tasting Room 15th Birthday

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





Fall Wine Club Featured Vine & Wine

All About Daniel Vineyard

Daniel Vineyard is situated in Lubbock within the Texas High Plains AVA. The AVA is characterized by long, hot days which allow grapes to mature and ripen fully. The cool desert nights balance acidity. The sandy, clay soil is well suited for grape growing because it is easily irrigated. This combination of factors creates a favorable growing environment. There is an abundance of sunlight, and the warm weather makes for a long growing season. Pests and diseases are not a significant concern because there is little humidity in the region.



What is our Winemaker, Joanna’s take on Tempranillo from the Daniel Vineyard?

“We source Tempranillo from Daniel Vineyard. This vineyard is unique in that it is situated directly within the city limits of Lubbock. Meaning that for one subdivision, this vineyard is their backyard. Tempranillo is the only variety grown on this well managed five acre lot, thus it was hand harvested.

During a recent trip to the Rioja wine region of Spain, I was inspired by tasting incredible Joven, or “young” wine at a Michelin Star restaurant that was incredibly refreshing with my meal. The fruity wine was much like Beaujolais meets Tempranillo. Our new Daniel Vineyard Joven Tempranillo started off with a very similar profile to a Joven Rioja and emulates that exquisite wine that I enjoyed in Spain, so we decided to release it as a young wine with minimal aging in neutral American oak barrels. It is bounding with fruit flavors and has great structure, even without a lot of oak tannin. Tempranillo bottle-ages well, so it will be fun to see how this wine, spending a short time in the barrel, will age in the bottle.” – *Joanna Wilczoch*



2022 Viognier Reserve

100% Viognier

This wine has an abundance of tropical and floral notes, such as candied pineapple, guavas, kiwi, golden delicious apples, pears and hints of brioche. This medium bodied wine has a smooth mouthfeel and finish.

Cellar Recommendation: Drink now through 2025

2022 Daniel Vineyard Tempranillo Joven

100% Tempranillo

On the nose you will find notes of plums, black cherries, bits of cocoa, toast, hints of cranberry, anise and violets. This medium bodied wine is juicy on the palate, matches the nose and has hints of minerality.

Cellar Recommendation: Drink now through 2027

2020 Daniel Vineyard Tempranillo

94% Tempranillo, 3% Cinsault, 3% Alicante Bouschet

The wine starts with lots of smoke and vanilla up front, followed by graphite, hints of licorice, blueberry raspberries and cherry coke. The body is on the fuller side and showcases earth and chocolate on the palate with plentiful tannins for age ability.

Cellar Recommendation: Drink now through 2035

2020 Lahey Vineyards Tempranillo

80% Tempranillo, 7% Graciano, 8% Cinsault, 5% Alicante Bouschet

This wine has a rich nose full of black fruit , leather, blackberry, plum and violets with hints of smoke and graphite. This full bodied wine is velvety and juicy on the palate with flavors that match the pate and a hint of minerality on the finish.

Cellar Recommendation: Drink now through 2035

2020 Cuvée 1853

49% Cinsault, 28% Alicante Bouschet, 15% Syrah, 8% Mourvèdre

This wine has a lovely nose of dark chocolate, black cherries, all spice and forest floor with hints of dried herbs. The palate is juicy with ripe fruit and chocolate covered cherries. This medium bodied wine has low tannins and is easy drinking with or without food.

Cellar Recommendation: Drink now through 2030

2018 Farmhouse Vineyards Petite Sirah

100% Petite Sirah

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.

Cellar Recommendation: Drink now through 2032

2017 Gran Reserva

76% Tempranillo, 15% Graciano, 9% Grenache

This Tempranillo is rich with notes of dried red currants, aged leather, eucalyptus and bramble. This lighter bodied wine has fine tannins and lively acidity.

Cellar Recommendation: Drink now

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!

