



PEDERNALES CELLARS

TEXAS TEMPRANILLO 2016

Appellation: Texas
Varietal: Tempranillo
Production: 3000 cases
Winemaker: David Kuhlken
Release Date: December 2017

WINEMAKER'S NOTES

The 2016 vintage is all about the rich fruit notes that make High Plains Tempranillo from this year a must have in the cellar. We have built our red wine program around Tempranillo because the varietal is an ideal pairing partner for many of the rich and spicy standards of Texas cuisine. The wine provides excellent cherry and mineral notes well balanced tannins and acidity.



WINEMAKING STORY

We have making a varietal Texas Tempranillo since 2007 at Pedernales Cellars. That first vintage we had fruit from our estate in the Texas Hill Country AVA and from a single High Plains AVA vineyard. In 2016 we harvested Tempranillo from 4 Hill Country vineyards and 6 High Plains sites. Tempranillo is the backbone of our red wine program at Pedernales and have numerous awards from national and international competitions for our Tempranillo. With Tempranillo, we age 12-18 months in French and American oak barrels. Most vintages incorporate small percentages of blending with other varietals including Touriga Nacional, Tannat, Mourvedre, Malbec, Alicante Bouschet, and Petit Verdot. The primary blending varietals for the 2016 edition are Malbec and Alicante Bouschet.

VINEYARDS

For this blend we drew from several premier vineyards across the state, but majority comes from our estate vineyard in the Texas Hill Country, the Bingham Family Vineyards southwest of Lubbock Texas, and the Reddy Vineyard in Brownsfield Texas. All three of these vineyards have been part of our winemaking for 10 or more years.

VINTAGE

2016 was notable for one of the latest harvests in Texas. With cooler weather, and three notable fronts in September, many of these blocks harvested in the first two weeks of October, and a full 4 weeks later than our typical harvest window. In general, the cooler weather complimented the development of good characteristic aromatics, but reduced acidity.