



PEDERNALES CELLARS

2016 TEXAS VIOGNIER

Winemaker: David Kuhlken



WINEMAKER'S NOTES

Our 2016 Texas Viognier took a Gold Medal at the San Francisco International Wine Competition. Based on the quality of the Viognier that 2016 brought, we aren't entirely shocked. To create our Texas Viognier, we blend finished wines from two different vineyards; Reddy and Bingham. While both are grown in the High Plains Appellation, it is shocking how different the finished wines can be. Bingham tends to have a lighter, more crisp and fresh character, while Reddy Vineyard Viognier has more grilled pineapple and caramel tones. We went back in forth in the winery amongst ourselves discussing which was "better," and ultimately decided that a blend of the two was the perfect happy medium.

TASTING NOTES

The 2016 Texas Viognier gives aromas of fresh citrus and honeysuckle with hints of guava, pineapple and ripe peach and toasted hazelnuts. You'll find this full-bodied Viognier lush and smooth on the palate with sweet honeyed and pineapple notes.

WE LIKE IT WITH

The crisp acidity of this wine makes it a great pairing for pork dishes or friend Mahi fish tacos with fresh salsa.

AWARDS

2019 Houston Livestock Show & Rodeo Gold

2019 TEXSOM International Wine Awards Gold

Composition:

93% Viognier; 4%

Albariño, 3%

Moscato Giallo

Appellation:

Texas High Plains

Vineyard:

Bingham, Reddy,

Newsom

Elevation:

3,400-3,800 ft

Soil Type: Sandy

Loam over Caliche

Fermentation:

Stainless Steel

Aging: Stainless Steel

pH: 3.60 TA: 6.85

ABV: 13.8%

Production:

1523 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.