



PEDERNALES CELLARS

2017 Texas Tempranillo

Winemakers David Kuhlken & Demi Matar



WINEMAKER'S NOTES

This vintage of our Texas Tempranillo is fairly traditional in the ways of Rioja with the majority of the blending components being Spanish. Graciano, Garnacha Tintorera (Alicante), and Monastrell (Mourvedre) complement the Tempranillo in this blend that is also a blend of almost all of our High Plains Growers and a couple Hill Country for good measure. This is one of my favorite vintages of our Texas Tempranillo in years, which I feel highlights both the great growing conditions of 2017 combined with the dedication of our growers to continually improve on their craft.

TASTING NOTES

The 2017 Texas Tempranillo is beautifully bright and fruit forward on the nose and palate with notes of ripe red cherries, strawberry jam, plum, blackberries, leather, and a slight smoke. A bit like the Pinot Noir of Tempranillos, this wine is light to medium body with soft tannins and a long and lovely finish,

Enjoy this wine now or cellar through 2026.

WE LIKE IT WITH

Vegetarian dishes, tomato based dishes, pizza, pasta, cured cheeses, and grilled meats.

Composition:

80% Tempranillo, balance Graciano, Alicante, Monastrell, Tannat, Petite Verdot, Malbec

Appellation:

Texas High Plains

Vineyard:

Multiple

Elevation:

3,300 ft

Soil Type:

Red Sandy Loam over Caliche

Fermentation:

Combination tank and macro bin

Aging: 12 months

American Oak, mix of new and neutral.

pH: 3.65 TA: 6.9

ABV: 12.7%

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.