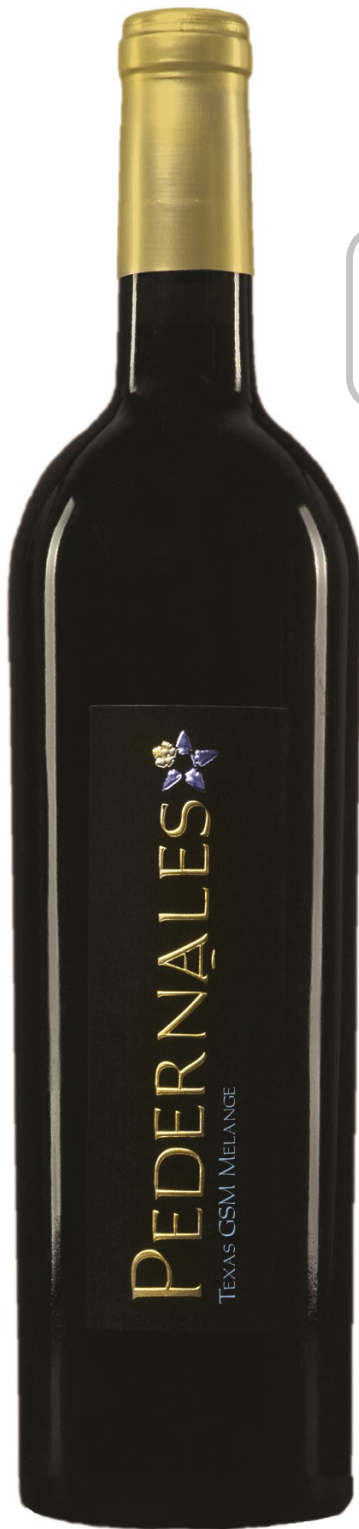




PEDERNALES CELLARS

2019 GSM MÉLANGE

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

The 2019 GSM Mélangé is our first pure “G, S & M” since 2015. This year graced us with beautiful Syrah after several challenging vintages. While Grenache and Mourvèdre are consistent crops, Syrah can be difficult to grow and is a little less hearty. We were thrilled with the 2019 harvest, however. This vintage saw a long cold soak, and a partial spontaneous fermentation. The result was a rich and highly aromatic Syrah with lots of mint, eucalyptus and floral notes. Fingers crossed for more of this to come.

TASTING NOTES

The 2019 GSM is very aromatic with notes of strawberry jam, eucalyptus, cocoa and game. This fuller bodied blend has a soft mouthfeel with notes of sweet juicy strawberries and violets.

Drink now through 2031.

WE LIKE IT WITH

The GSM is great with charcuterie. Try it with soft cheeses and spiced meats or orzo salads and lamb kebabs.

Composition:
45% Mourvèdre
35% Grenache
20% Syrah

Appellation:
Texas High Plains

Vineyard:
Desert Willow,
Farmhouse, Lahey

Elevation: 3,440 ft -
3,600 ft

Soil Type: Sandy
Loam over Caliche,
Eluvial Soil

Fermentation:
Stainless Steel Tank
Aging: 12 mos. French
and American Oak

pH: 3.69 **TA:** 5.7
ABV: 14.6%

Production:
485 cases
Vegan

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.