



PEDERNALES CELLARS

2019 Six Generations Red Blend

Winemakers: David Kuhlken and Joanna Wilczoch

WINEMAKER'S NOTES

The bulk of this blend is a grape well known in Spain and France. Mourvèdre has become a popular variety in Texas. We have it planted both in our estate vineyard and source it from multiple other Texas vineyards. It produces large clusters of fruit that are suitable for rosé or red wine and we love it's versatility. It helps that it cooperative in the vineyard and relatively easy to grow. The 2019 vintage challenged Mourvèdre. It is a late ripening grape, but it was cooler that summer and fall. The day we pressed this fruit, it was 40 degrees and raining on the crush pad—definitely a memorable end to a long season. This wine is a reflection of the 2019 harvest—lighter and fruitier, but easy drinking and smooth.

TASTING NOTES

Blueberry and blackberry notes throughout with hints of bramble. Low tannin and balanced acidity make it versatile for food pairings, or lovely on it's own. This wine also could do nicely with a slight chill.

Enjoy this wine now through 2026.

WE LIKE IT WITH

Pork dishes, vegetarian foods, Indian cuisine.

Composition:

76% Mourvèdre, 8%
Merlot, 8%
Grenache, 4%
Carignan, 4%
Graciano

Appellation:

Texas High Plains

Vineyards:

Farmhouse, La Pradera, Desert Willow, Kuhlken, Lahey

Elevation:

1,800-3,800 ft

Soil Type: Red Sandy

Loam over Caliche,
Eolion Sand

Fermentation:

Stainless Steel

Aging: 13 months 2nd
use and neutral oak

pH: 3.41 **TA:** 6.4
ABV: 13.2%

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.