



# PEDERNALES CELLARS

## 2019 TEXAS VIOGNIER

*Winemakers David Kuhlken & Joanna Wilczoch*



### WINEMAKER'S NOTES

2019 was an excellent vintage for white varieties in Texas. This 2019 Texas Viognier is full bodied, rich and ripe without losing too much acidity in our warm climate. When comparing the Reserve Viognier to our Texas Viognier, you can really understand the impact of oak. Both wines are beautiful, but this wine being predominately in stainless steel, boasts far more crisp tropical fruit notes on the nose. This wine, similarly, however, received heavy lees stirring to add complexity, ageability, and mouthfeel.

### TASTING NOTES

Bright and aromatic with tropical fruits like pineapple and lychee weaved into lemon, lime, and characteristic floral notes. Equally as bright on the palate with lively acidity and fruit notes.

Drink now through 2025.

### WE LIKE IT WITH

The 2019 Viognier will be an excellent choice for fresh salads, fish tacos, sundried tomato pesto or even a lightly sweetened dessert such as biscotti or fruit with fresh whipped cream.

**Composition:**  
100% Viognier

**Appellation:**  
Texas High Plains

**Vineyard:**  
Bingham, Reddy

**Elevation:**  
3,400-3,800 ft

**Soil Type:** Sandy Loam over Caliche

**Fermentation:**  
Stainless Steel

**Aging:** 8% neutral oak

**pH:** 3.50 **TA:** 7.5  
**ABV:** 14.2%

**Production:**  
567 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.*