



PEDERNALES CELLARS

2021 TEXAS VIOGNIER

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

The 2021 vintage was challenging from a weather perspective. For humans in Texas, the “cool,” rainy summer was spectacular. The grapes, however, were a little stressed by less sun than normal and some poorly timed hail and rain storms. Nevertheless, we managed to pull through and had a more fruitful season than 2020—which for the record, saw no Viognier.

Bouncing back from 2020, we found our Viognier to be slightly less aromatic than previous vintages. Here, we chose to add in 25% Muscat Blanc which was heavily lees stirred and made for a really lovely wine on it's own. Combined with the Viognier, we felt it helped boost the bouquet and add some mouthfeel as well.

TASTING NOTES

This Viognier has notes of lemon, lime, honeysuckle, and tropical fruits like kiwi and lychee. The nose matches the palate on this full-bodied white. A soft and creamy mouthfeel lead to a long finish.

Drink now through 2025.

WE LIKE IT WITH

Roasted pork shoulder, salty cheeses, and chicken alfredo.

Composition:

75% Viognier

25% Muscat Blanc

Appellation:

Texas High Plains

Vineyard:

Bingham, Reddy,

Lahey

Elevation:

3,400-3,800 ft

Soil Type: Red Sandy

Loam over Caliche

Fermentation:

Stainless Steel

Aging: Stainless Steel

Sur Lie

pH: 3.82 TA: 6.4

ABV: 14.1%

Production:

146 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.