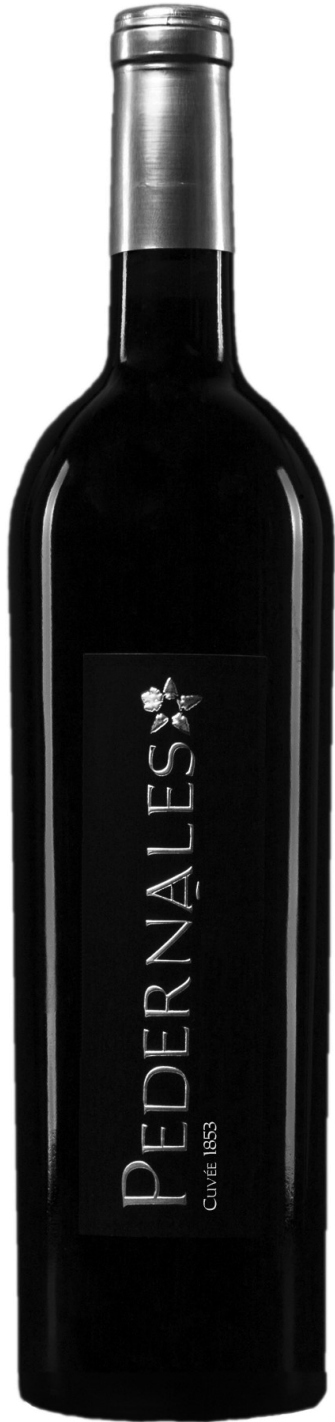




PEDERNALES CELLARS

2017 Cuvee 1853

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

Cuvee 1853 is a new blend to Pedernales Cellars. We created this blend for those that appreciate the art of the perfect food and wine pairing. We followed the example of the Italian's in the way only a Texan would – by blending beautiful typical varietals found in Italy, in a non-traditional way.

As for the name, Cuvee 1853, commemorates the first year our ancestors migrated to Texas - family being something to be celebrated over food and wine, we thought it quite fitting.

TASTING NOTES

You'll find this wine to be rich with aromas of red fruit. Strawberry and raspberry notes are prominent but complemented by savory dried sage and leather. The palate is full of bright fruit, good acidity, and a medium body with soft tannins .

Enjoy this wine now or cellar through 2026.

WE LIKE IT WITH

Designed with food in mind, we think you'll be hard pressed to make a bad pairing. Vegetarian dishes, pork, roast beef, most cheeses will all be complemented.

Composition:

70% Dolcetto,
24% Merlot, 6%
Teroldgo

Appellation:

Texas High Plains

Vineyard:

Bingham, Kuhlken,
Narra

Elevation:

3,300 ft

Soil Type:

Red Sandy Loam
over Caliche

Fermentation:

Bins w/manual
punch downs

Aging:

10 months
American Oak—
2nd use

pH: 3.55 TA: 5.8

ABV: 13%

Production: 205

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.