



PEDERNALES CELLARS

2017 TEXAS VIOGNIER

Winemakers David Kuhlken & Demi Matar



WINEMAKER'S NOTES

The 2017 growing season was long and warm across the board and across the state. This meant that our Viognier, which came from three different High Plains vineyards, came in ripe with tropical fruit flavors and honeyed aromas. Although it might surprise some that we source Viognier from three vineyards, each of these have distinctly different characters and each contributes in different ways to the final blend. This was our first year to get fruit from Lahey Vineyards, which has some of the youngest Viognier plants we harvest and results in a beautifully light and fruity wine. All lots of our Texas Viognier are fermented entirely in stainless steel to maintain the clean, fruity, nose and palate.

TASTING NOTES

The 2017 Viognier has aromas of pineapple, apricot, canned peaches, and hints of toast. It is a full bodied wine with good acidity, and a pleasant long finish which allows you to enjoy the flavors of honey, pear, lemon-orange citrus and hints of almond.

WE LIKE IT WITH

The crisp acidity of this wine paired with its body make it a great pairing for chicken or pork dishes, fettucine alfredo, fried chicken but also is excellent with fresh fish and seafood.

Composition:
88% Viognier; 22%
Albariño

Appellation:
Texas High Plains

Vineyard:
Bingham, Reddy,
Lahey, Newsom

Elevation:
3,400-3,800 ft

Soil Type: Sandy
Loam over Caliche,
Eolian Soil

Fermentation:
Stainless Steel

Aging: Stainless Steel

pH: 3.34 **TA:** 7.5
ABV: 14.21%

Production:
1408 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.