



# PEDERNALES CELLARS

## 2018 DRY ROSÉ

*Winemakers David Kuhlken & Demi Matar*



### WINEMAKER'S NOTES

Our 2018 Texas Dry Rosé is Rhône-style blend. Consisting predominately of Cinsault it is followed by Mourvèdre, and Carignon. In keeping with the tradition of the 2017 blend, a portion of this blend is sourced from our newest block of Mourvèdre at the estate vineyard. We utilized both the saignée method and direct press method in creating this wine. No effort was spared and on two harvests our winemaking team was pulling juice from beautiful bins of Carignon into the wee hours of the morning. Separating the must from the skins not even a full hour after harvest, allowed for the least bit of extraction and a lighter bodied, more mineral driven component to this wine.

### TASTING NOTES

This full-bodied wine is fruity and bright on the nose with notes of candied watermelon, guava, red delicious apples, and strawberries. On the palate, notes of cherry and strawberry carry through with a crisp acidity.

### WE LIKE IT WITH

Grilled lamb kabobs, pineapple salsa and ceviche, and dinner salads.

#### Composition:

67% Cinsault, 28%  
Mourvèdre, 5%  
Carignon

#### Appellation:

Texas High Plains

#### Vineyard:

Bingham, Farmhouse  
Kuhlken

Elevation: 3,440-  
3,600 ft

Soil Type: Sandy  
Loam and Limestone

#### Fermentation:

Stainless Steel

#### Aging: None

pH: 3.15 TA: 8.2  
ABV: 14.8%

#### Production:

625cases

*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.*