



PEDERNALES CELLARS

2018 Farmhouse Petite Sirah

Winemakers David Kuhlken & Joanna Wilczoch

WINEMAKER'S NOTES

We have been contracting fruit from Farmhouse Vineyards for a number of years, although it is a more recent planting in the last 7 years or so. We have found we consistently love the Petite Sirah coming out of this site. It is velvety and smooth, with lovely blueberry cobbler notes and it is a dream in new oak or neutral. We often find ourselves blending with this lot, as a little bit can do a lot to round the mouthfeel of a blend. We felt it was time this vintage to showcase what Petit Sirah can be on it's own, and share with you the joy we feel each time we get to sample it ourselves.

TASTING NOTES

The bouquet on this wine is rich with notes of ripe blackberries, blueberries, violets, white pepper and bramble. On the palate rich dark fruit dominates with a velvety mouthfeel and lucious tannins.

Drink now through 2032.

WE LIKE IT WITH

Red meats, particularly lamb. Goat cheeses and stilton would be lovely with this wine and it is equally as pleasant on it's own.

Composition:

100% Petite Sirah

Appellation:

Texas High Plains

Vineyard:

Farmhouse

Elevation:

3,300ft

Soil Type:

Red Sandy Loam
over Caliche

Fermentation:

Bins w/manual
punch downs

Aging: 18 months

2nd use American
Oak

pH: 3.55 TA: 6.54

ABV: 14.1%

Production:

50 cases

Vegan

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.