

PRESSING MATTERS

TABLAS CREEK VINEYARD
Newsletter, Winter 2019-2020



REFLECTIONS ON 30 YEARS

By Jason Haas

pg. 6

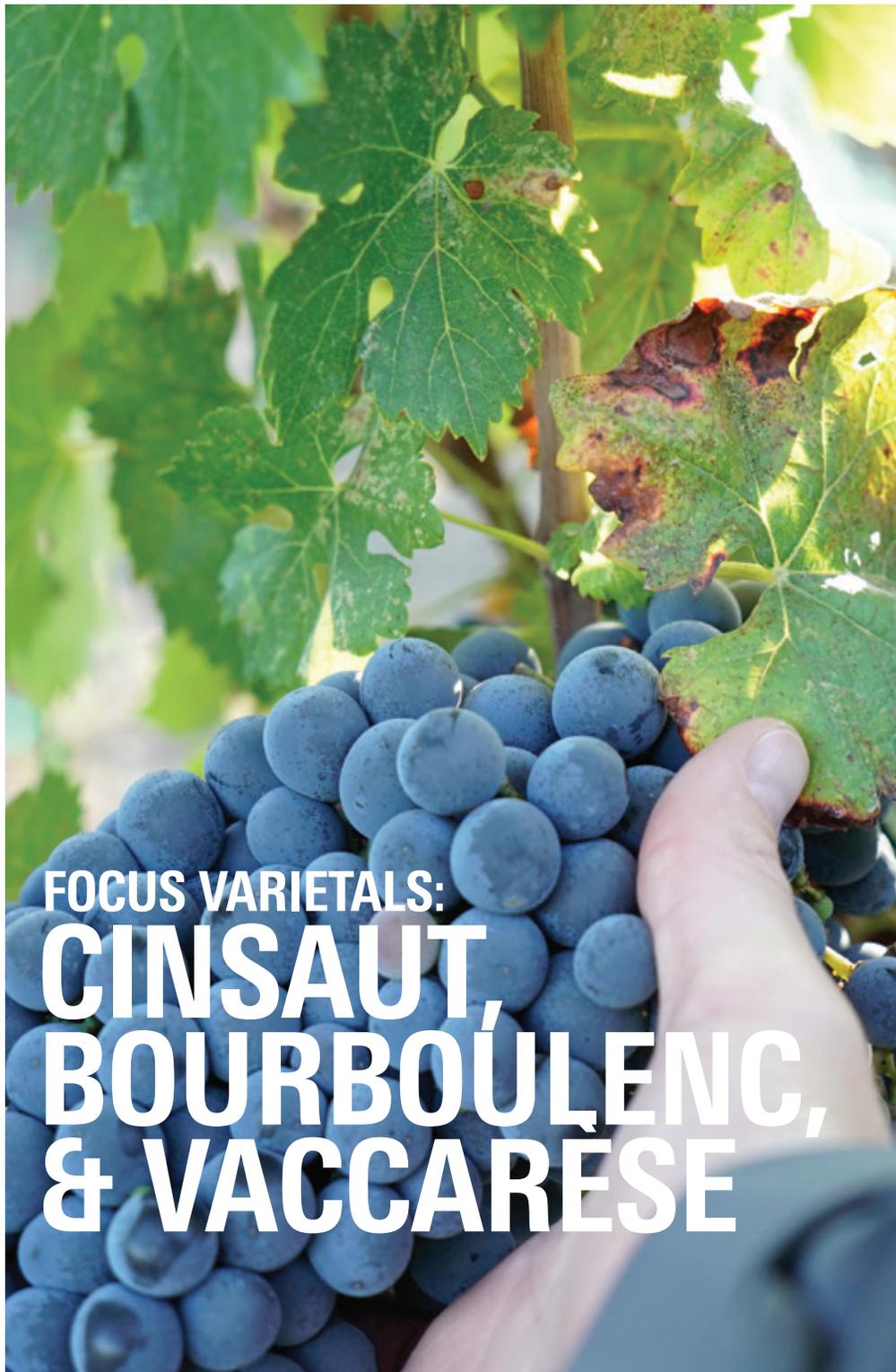
*Jean-Pierre Perrin,
Francois Perrin, Robert
Haas and Barbara Haas
at Tablas Creek in 2014*

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FOCUS VARIETALS:
**CINSAUT,
 BOURBOULENC,
 & VACCARESE**

The 2019 harvest saw us achieve three landmarks. Between September 24th and 26th, we harvested our first-ever Cinsaut, the Central Coast's first-ever Bourboulenc, and the New World's first-ever Vaccarèse.

These three grapes are numbers four, five, and six of the seven new varieties that we imported in 2003. All of them took twelve years to be released from quarantine, and were planted in the vineyard in 2016. Here's what we've learned so far. Historical and planting information are summarized from Jancis Robinson's "Wine Grapes" (HarperCollins, 2012) and Harry Karis's "The Chateauneuf-du-Pape Wine Book" (Kavino, 2009).

CINSAUT (OR CINSAULT)

Cinsaut is the fourth-most planted red grape in the Chateauneuf-du-Pape appellation (after Grenache, Syrah, and Mourvèdre) at 205 acres, making it 2.6% of total acreage and 2.8% of reds. Cinsaut (officially spelled without the "l" in American literature, with the two spellings used interchangeably) is grown around the Mediterranean, with more than 51,000 acres in France, and significant plantings in Italy, Spain, Morocco, and South Africa. There are 82 acres of mostly old vines in California as of 2018. Similar in many ways to Counoise, with large berries and large clusters, Cinsaut produces medium-to-light-bodied wines with floral and spice notes.

We picked 0.55 tons of Cinsaut at 22° Brix (roughly 13.6% potential alcohol) and a pH of 3.64.

BOURBOULENC

Bourboulenc is the fourth-most planted white grape in the Chateauneuf-du-Pape appellation (after Grenache Blanc, Clairette, and Roussanne) at nearly 85 acres, making it roughly 1% of total plantings and 15% of white acreage. It's also found elsewhere in the south of France; Chateauneuf-du-Pape makes up just over 5% of the 1,537 French acres reported in 2008. It is an ancient grape, first mentioned in the literature in the early 16th century, and identified with

The three new grapes took twelve years to be released from quarantine, and were planted in the vineyard in 2016.

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the south of France, particularly the area around Avignon. The vines are fairly vigorous, the berries relatively large, and the clusters loose, making it resistant to rot. In France, it produces wines with citrus aromatics and a distinctive smoky character, with fairly good acids and relatively low alcohol.

We picked 2.15 tons of Bourboulenc at 20° Brix (roughly 12.4% potential alcohol) and a pH of 3.38.

VACCARÈSE

One of the rarest grapes in the Chateauneuf-du-Pape appellation at just over 10 acres, Vaccarèse accounts for just 0.3% of both total and red acreage. There is little more outside Chateauneuf, with just 30 acres recorded in France and none elsewhere in the world. The varietal is sometimes known as Brun Argenté (which translates to "brown silvered") for its dark bark and silvery look of the underside of its leaves. In look and growth it seems similar to Counoise and Cinsaut, with large berries and large clusters. It's generally not fermented on its own, even at Beaucastel.

We picked 2.61 tons of Vaccarèse at 22.4° Brix (roughly 13.8% potential alcohol) and a pH of 3.50.

NEXT STEPS

The next step for us is to get these grapes through fermentation. There will be enough to make roughly five barrels (125 cases) of Bourboulenc and six barrels (150 cases) of Vaccarèse, so our tentative plan is to bottle these both as varietal wines. We prefer to do this in early years to begin the process of wrapping our heads around what the wines are like, and to share them with other interested customers and winemakers. With less than two barrels worth of Cinsaut, we may not have enough to bottle on its own.

In France, these three grapes are all typically blended. In the long run, that might make sense at Tablas as well. But the first step is to taste and evaluate what we've got. Stay tuned!

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TABLAS CREEK IS A TOP 100 WINERY FOR 2019



We are proud to share that we were named to *Wine & Spirits Magazine's* "Top 100 Wineries" list for 2019. Our 2016 *Esprit de Tablas* (94 points) was also named to their "Top 100 Wines of 2019" list as the year's top Rhone-style blend. We joined the rest of the honorees at the Top 100 Tasting in San Francisco on Thursday, October 10th.



REFLECTIONS ON 30 YEARS

BY JASON HAAS

I find it hard to wrap my head around this fact, but this year marks 30 years since my dad, along with Jean-Pierre and Francois Perrin, bought this property and began the process of launching what would become Tablas Creek Vineyard. To celebrate, they stopped at Kentucky Fried Chicken (well before it became KFC) and took their purchases as a picnic lunch onto the section of the vineyard we now call Scruffy Hill to talk about what would come next (photo above).

1989 was a different time, and not just because not-yet-called-KFC was the best option in town for lunch. Paso Robles itself had just 16 bonded wineries. None of them were producing Rhone varieties. The entire California Rhone movement had only about a dozen members. And yet the founding partners had enough confidence in their decision to embark on the long, slow, expensive process of importing grapevines, launching a grapevine nursery, planting an estate vineyard from scratch, building a winery, and creating a business plan to turn this into something self-sustaining.

For all that we didn't know (and there was plenty), I remain inspired by what my dad, Jean-Pierre, and Francois got right.

IMPORTING NEW VINE MATERIAL WOULD BE WORTH THE INVESTMENT

Nearly the first decision we had to make was whether to work with the existing Rhone varieties that were already in California or whether to bring in our own. This decision was not without costs. Importing grapevines through the USDA's mandated 3-year quarantine set us back (after propagation) five years, and cost hundreds of thousands of dollars. But it also came with some potentially huge

benefits: the opportunity to select our clones for high quality; the chance to work with the full complement of Rhone grapes; and eventually, the privilege of supplying other wineries with high quality clones. I remain convinced that for all the different impacts Tablas Creek has had, this proliferation of clonal material will go down as our most important.

ORGANIC VITICULTURE IS POSSIBLE

The Perrins have been innovators in organic viticulture since Jacques Perrin implemented it in the 1950s. By the time we were starting Tablas Creek, it was taken as a given that we'd farm the same way, partly out of a desire to avoid exposing ourselves, our colleagues, and our neighbors to toxins, but more because we felt that this was a fundamental precondition for producing wines that expressed their place. At the time, there wasn't a single vineyard in Paso Robles being farmed organically, and the studied opinion of the major California viticulture universities was that doing so was pointless and difficult. It has been wonderful to see a higher and higher percentage of our local grapegrowers come around to our perspective, and to see the excitement locally and around California as we push past organics into the more holistic approach of Biodynamics. But that idea -- that organic farming is key to producing wines with a sense of place -- is as fundamental to our process today as it was in the beginning.

The Perrins have been innovators in organic viticulture since Jacques Perrin implemented it in the 1950s.

OBSCURE GRAPES CAN BE GREAT

In our initial planting decisions, we decided to bring in the major Rhone grapes (like Mourvedre, Grenache, Syrah, and Viognier) but also some that had never before been used in America, like Grenache Blanc and Counoise. We thought that they would provide nice complexity, and our goal was to begin with the Beaucastel model (in which both of these grapes appear) and then adjust as our experiences dictated. It turns out that we liked them enough that not only are they important players in the blends that we make, but we even bottle them solo many years. This led to the decision to bring in Picpoul Blanc in 2000, and to import the full collection of Chateaneuf du Pape grapes in 2003. If you've been enjoying new grapes like Picardan, or Terret Noir, or Clairette Blanche, you have this early decision to thank.

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FUNDAMENTALLY, THIS PLACE IS GREAT FOR THESE GRAPES

Ultimately, my dad and the Perrins got the most important question right, and Paso Robles has turned out to be a terrific place in which to have founded a Rhone-inspired project. The evidence for this is everywhere you look in Paso. It has become the epicenter of California's Rhone movement, with more than 80% of wineries here producing at least one Rhone wine. It's the home of Hospice du Rhone, a destination for high-profile Rhone producers from France, Australia, Spain, South Africa, Washington, and all over California. And the range of Rhone grapes that do well here is exceptionally broad. You can taste some of the state's greatest examples of Syrah, of Grenache, of Mourvedre, of Roussanne, of Viognier, and of Grenache Blanc all here in Paso. The cold nights and the calcareous soils of Paso Robles provide freshness and minerality to balance the lush fruit from our long growing season and 320 days of sun, giving producers here enormous flexibility in how long they leave the grapes on the vines and allowing a wide range of styles to succeed.

I haven't even mentioned yet the happy accident that Paso Robles has proven to be an incredibly supportive, collegial community, which has embraced its identity as a Rhone hub and turned enthusiastically to the business of improving its practices, marketing its wares, and becoming a leader in sustainability.

Paso Robles has turned out to be a terrific place in which to have founded a Rhone-inspired project.

THE NEXT 30 YEARS

What makes me so excited about where we are is that we've had the opportunity to work through our startup issues, and to make the adjustments we thought Paso Robles dictated, without having to compromise on our fundamental ideas. We're still making (mostly) Rhone blends from our organic (and now Biodynamic) estate vineyard, wines that have one foot stylistically in the Old World and one in the New World. And we're doing it all with grapevines that are only now getting to the age where the French would start to really consider them at their peak.

If you've been able to come join us at one of our celebrations this year, thank you. If you haven't, thank you for helping us make it 30 years. We couldn't have done it without you. The next 30 years are going to be amazing.

MEET THE TEAM

QUESTIONS FOR CHARLIE CHESTER, ASSISTANT TASTING ROOM MANAGER

Charlie Chester has a diverse role here at Tablas Creek. From curating a collector's tasting for enthusiastic guests to transferring pallets of wine to keep the tasting room stocked, Charlie does it all.



How did you learn about Tablas Creek?

I was a wine club member before I was an employee. I visited the winery in 2011, right after the new tasting room was finished. I was enjoying the newly released wines while chatting with [Tasting Room Manager] John Morris. I mentioned I was interested in working for Tablas Creek and he invited me back for an interview. The rest is history!

What do you think is special about Tablas Creek?

I like being part of something that is on the cutting edge of Rhone wines in California. To be able to share unique wines that are normally only found in blends is one of my favorite things we do here.

What is your most memorable experience here at Tablas?

We've had some fun with the sheep! After a busy day in the tasting room, I noticed our herd of sheep on the road! We had to get them back on the property and out of the road, using buckets of sweet feed as a lure. While I drove the gator, other tasting room team members were doing their best to herd them. It took us 2 hours to finally get the sheep in their pen.

When it comes to running the tasting room, what is your work philosophy?

I want to make sure everyone is happy and taken care of.

When you're not working, what are you doing?

Spending time with my 3 1/2-year-old, Brandon. Hanging out with friends, grabbing a beer and tacos, going to the beach. Go wine tasting!

Finally, how do you define success?

Happiness! Work isn't as meaningful if you don't believe in what you're doing and if you're not happy doing it.

TABLAS CREEK VINEYARD VINTAGE CHART

2000-2018 Vintages (UPDATED NOVEMBER 2019)

- More Aging Recommended
- Drinking Well: Youthful
- Drinking Well: Mature
- Late Maturity (drink up)
- Hold - Closed Phase
- Past Its Prime
- Not Made
- Not Yet Bottled
- Decanting Recommended

WHITES	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	
Esprit de Beaucastel/Tablas Blanc			**			**		**	**	**		**	**	**	**	**	**	**	**	
Cotes de Tablas Blanc																				
Patelin de Tablas Blanc																				
Roussanne																				
Grenache Blanc																				
Vermentino																				
Viognier																				
Picpoul Blanc																				
Marsanne																				
Clairette Blanche																				
Picardan																				
Antithesis Chardonnay																				
Bergeron																				
ROSÉ	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	
Rose/Dianthus																				
Patelin de Tablas Rose																				
REDS	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	
Esprit de Beaucastel/Tablas	**		**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**
Cotes de Tablas	**					**		**	**	**	**	**	**	**	**	**	**	**	**	**
Patelin de Tablas																				**
Syrah					**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**
Mourvèdre						**	**	**	**	**	**	**	**	**	**	**	**	**	**	**
Grenache								**	**	**	**	**	**	**	**	**	**	**	**	**
Counoise																			**	**
Terret Noir															**	**				**
Tannat			**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**
Pinot Noir								**	**	**	**	**	**	**	**	**	**	**	**	**
"Full Circle" Pinot Noir											**	**	**	**	**	**	**	**	**	**
Cabernet											**	**	**	**	**	**	**	**	**	**
En Gobelet								**	**	**	**	**	**	**	**	**	**	**	**	**
Le Complice																	**	**	**	**
Founders Reserve																				**
Panoplie	**		**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**	**
SWEET WINES	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	
Petit Manseng																			**	**
Vin de Paille																				**
Vin de Paille Quintessence																				**
Vin de Paille Sacrérouge															**			**	**	**



HARVEST REPORT

On October 16th, the 2019 harvest ended with a pick of head-trained Counoise from our Scruffy Hill block. This capped a 40-day sprint: our shortest harvest in 18 years, two full weeks shorter than our average this millennium. After a slow first three weeks (after which we sat at only 10% complete), we picked nearly every day from September 16th until the end of harvest.

Summer 2019 saw two distinct weather patterns: a fairly cool period that lasted until the end of July, and then a consistent, warm pattern that took over in early August and lasted until mid-October. The cool May delayed early grapes like Viognier, Vermentino, Syrah, and Grenache Blanc, all of which were two weeks behind our average this decade. But the late grapes, which flower in June and do the bulk of their ripening in the warm August-September period, came in early. We picked our first Roussanne on September 6th and Counoise on September 12th,

both three weeks before we'd normally expect them.

Although we had great rainfall last winter, and exceptional vine health all summer, we didn't see the high yields that typically come with those conditions, and we ended up down 8% in volume compared to 2018. This was still right around our 20-year average at 3.02 tons per acre. Other years with a similar average yield include many of our favorite-ever vintages: 2003, 2007, 2014, and 2016.

We blame a handful of small things for our smaller yields: some shatter in our Grenache blocks due to cool weather at flowering; we were more aggressive in thinning Grenache Blanc; and Mourvèdre, which didn't suffer from shatter, hung a small crop. We'll be spending some time in the slower season trying to come up with a program to reverse this development, as we've done successfully in recent years with Roussanne.

Winemaker Neil Collins summed up the vintage based on what he's seen so far: "the ferments have been wonderfully slow and measured. It is early for me to say just what to expect from the wines themselves but the whites seem aromatic and quite showy, pretty and delicate wines. Reds have nice rich color and are solid in structure while yet being quite plush and rich in texture." Senior Assistant Winemaker Chelsea Franchi added that it's "a vintage marked by balance." We'll know more in coming weeks.

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UPCOMING EVENTS

February 9, 2020 1:00 PM **2010 Horizontal Tasting**

In 2014 we began an annual tradition of looking back with a decade's perspective at how a broad range of wines have developed. At this horizontal tasting (horizontal referring to tasting several wines from a single estate made in a single year), we look at the 2010 vintage with the perspective of ten years' time. \$60 for wine club members/\$75 for guests and non-members. This event sells out early; to reserve, email events@tablascreek.com or call 805.237.1231 x236.

February 16, 2020 **10:30am - 4:00pm** **2020 Rhone Rangers** **Experience**

Tablas Creek will join the 50+ members of the Paso Robles Chapter of the Rhône Rangers and a selection of guest Rhône Rangers for the 2020 Rhône Rangers Experience. This fun-filled and information-rich day will include a "Rhône Essentials" seminar, a Vintners' Lunch, and the Grand Tasting and Silent Auction. The day's events will take place at the Paso Robles Event Center. Seminar/lunch attendees will receive free entry into the Grand Tasting, while a limited number of trade tickets are available for the Grand Tasting. For more information or to purchase tickets, visit rhonerangers.org.

March 20 - March 22, 2020 **2020 Vintage Paso: Zinfandel** **Weekend**

Visit the winery over Zinfandel Weekend to taste a selection of new releases, including our Rhone-style blends and Rhone varietal wines, and our newly-released 2019 dry rosé; join us for a vineyard and cellar tour (free; daily at 10:30am and 2pm); and enjoy live music both Saturday and Sunday. On Saturday, Shepherd Nathan Stuart and Viticulturist Jordan Lonborg will lead an interactive discussion of holistic and biodynamic farming at 10:30am and 2:00pm. Guests are encouraged to preregister at 805.237.1231 or events@tablascreek.com.

May 3, 2020 10:00am **2020 Blending Seminar**

Join us for our annual blending seminar! Winemaker Neil Collins will lead a barrel tasting of the individual varietals and a discussion of our blending process, and then set you loose with graduated cylinders to produce your own blend. Lunch will be provided by Chef Jeffery Scott. This event is extremely popular and sells out quickly. The cost is \$60 for wine club members and \$75 for guests. Space is limited and reservations are required; contact us at events@tablascreek.com or 805.237.1231 x236

TABLAS ON TOUR: NATIONAL EVENTS



January 14-16, 2020 **Wine Speak Paso Robles**

Atascadero, CA
805.458.8939
www.winespeakpaso.com

February 6, 2020 **Wine Dinner at The Padre** **Hotel**

Bakersfield, CA
www.thepadrehotel.com

February 20-23, 2020 **Blendfest on the Coast**

Cambria, CA
www.pasowine.com/events/blendfest-on-the-coast/

April 1- 4, 2020 **Taste of Vail 2020**

Apr 1 - Apr 4, 2020
Vail, CO
970.401.3320
www.tasteofvail.com

April 23-25, 2020 **Hospice du Rhone**

Apr 23 - Apr 25, 2020
Paso Robles, CA
www.hospicedurhone.org

July 16-18, 2020 **Cork and Barrel 2020**

Bend, OR
www.corkandbarrel.org

We're adding events all the time. For a full list, visit tablascreek.com/events



HOLIDAY GIFT IDEAS

At Tablas Creek, we want to help you celebrate the holiday season in style. We have several ways in which you can give the gift of Tablas Creek, including five special holiday gift packages (on which we include no-charge shipping to any of the 41 states we can ship to), Tablas Creek gift cards, gift VINsider memberships and more. Holiday gift packs are only available through December 31st.



Esprit Duo Holiday Gift Package (2 bottles)

The *Esprit de Tablas* Holiday Package is a great way to introduce friends and family to Tablas Creek and includes a bottle each of the newest release of our two signature wines:

- 2017 *Esprit de Tablas*
- 2017 *Esprit de Tablas Blanc*

\$105 per pack, and \$84 for VINsiders.



Esprit Magnum Duo Holiday Gift Package (2 Magnums)

For the collector in your life, or your own special celebration, this limited edition *Esprit* Magnum Duo Package includes a magnum (1.5L) bottle of two highly-rated library vintages of our flagship *Esprit de Tablas*:

- 2013 *Esprit de Tablas*
- 2016 *Esprit de Tablas*

\$270 per pack, and \$216 for VINsiders.



Great Whites Holiday Gift Package (4 bottles)

This white wine lovers Holiday Gift Package includes a bottle of our newest *Esprit de Tablas Blanc* and small-production varietal bottlings of the three main grapes that make up our flagship blend:

- 2017 *Esprit de Tablas Blanc*
- 2017 *Roussanne*
- 2017 *Grenache Blanc*
- 2018 *Picpoul Blanc*

\$145 per pack, and \$116 for VINsiders



Great Reds Holiday Gift Package (4 bottles)

This red wine lovers Holiday Gift Package includes a bottle of our *Esprit de Tablas*, and small-production varietal bottlings of the three main red grapes that make up our flagship wine:

- 2017 *Esprit de Tablas*
- 2017 *Grenache*
- 2017 *Mourvedre*
- 2017 *Syrah*

\$180 per pack, and \$144 for VINsiders.



Unusual Varietals Holiday Gift Package (4 bottles)

For the budding sommelier, or the lover of the next new thing, this Unusual Varietals Holiday Gift Package includes a bottle each of four limited-production wines, all impossible to find in stores:

- 2017 *Tannat*
- 2017 *Counoise*
- 2018 *Picardan*
- 2017 *Petit Manseng*

\$155 per pack, and \$124 for VINsiders.

Who's been good this year?

We have several ways in which you can give the gift of Tablas Creek including five special holiday gift packages.



RECIPE:

GARLIC AND HERB CRUSTED RACK OF LAMB

Lamb is a classic pairing for Rhone reds. This simple preparation will be beautiful with any vintage of Esprit, young or old.

Ingredients

- 1 rack of lamb (8 ribs, divided into 2 four-rib racks)
- 6-8 cloves of garlic, finely chopped
- 6 sprigs rosemary, finely chopped
- 1-2 tbsp. olive oil
- Salt and pepper to taste

Combine garlic and rosemary in a small bowl. Season the lamb generously with salt and pepper, then coat with the garlic rosemary mixture. Leave the coated lamb at room temperature for 30 minutes to marinate.

Preheat oven to 450. Place lamb on aluminum foil-lined baking sheet and bake for 12-15 minutes. Rotate the lamb, and cook for an additional 8-10 minutes.

Remove lamb from oven and allow to rest on a cutting board, covered, for 10 minutes. It is helpful to lean the racks up against each other before covering them.

After resting slice into chops and serve.

Suggested sides: Butternut squash puree and ratatouille

2019 WINE ORDER FORM

Wine	Quantity	List Price	VINdependent Price	VINsider Price	Total
Special Package (Shipping included; details on pg. 16)					
Esprit Duo Gift Pack (2 bottles)	_____	\$105.00	\$94.50	\$84.00	_____
Great Whites Gift Pack (4 bottles)	_____	\$145.00	\$130.50	\$116.00	_____
Great Reds Gift Pack (4 bottles)	_____	\$180.00	\$162.00	\$144.00	_____
Unusual Varietals Gift Pack (4 bottles)	_____	\$155.00	\$139.50	\$124.00	_____
Esprit Magnum Duo Gift Pack (2 Magnums)	_____	\$270.00	\$243.00	\$216.00	_____
White Wines					
Esprit de Tablas Blanc 2017 (12 btl limit)	_____	\$45.00	\$40.50	\$36.00	_____
Esprit de Tablas Blanc 2016	_____	\$45.00	\$40.50	\$36.00	_____
Roussanne 2017	_____	\$40.00	\$36.00	\$32.00	_____
Cotes de Tablas Blanc 2018	_____	\$30.00	\$27.00	\$24.00	_____
Grenache Blanc 2018	_____	\$30.00	\$27.00	\$24.00	_____
Picpoul Blanc 2018 (6 bottle limit)	_____	\$30.00	\$27.00	\$24.00	_____
Patelin de Tablas Blanc 2018	_____	\$25.00	\$22.50	\$24.00	_____
Red Wines					
Esprit de Tablas 2017 (12 bottle limit)	_____	\$60.00	\$54.00	\$48.00	_____
Esprit de Tablas 2016 (12 bottle limit)	_____	\$60.00	\$54.00	\$48.00	_____
Esprit de Tablas 2015 (12 bottle limit)	_____	\$65.00	\$58.50	\$52.00	_____
En Gobelet 2017 (4 bottle limit)	_____	\$55.00	\$49.50	\$44.00	_____
Mourvedre 2017 (6 bottle limit)	_____	\$40.00	\$36.00	\$32.00	_____
Syrah 2017 (6 bottle limit)	_____	\$40.00	\$36.00	\$32.00	_____
Cotes de Tablas 2017	_____	\$35.00	\$31.50	\$28.00	_____
Patelin de Tablas 2017	_____	\$25.00	\$22.50	\$20.00	_____

Subtotal _____ **Case Discount** (if applicable) _____ **Shipping** _____ **Order Total** _____

BILLING & SHIPMENT: EITHER

VINsider Name: _____ VINsider Number: _____

Signature: _____

Bill to my credit card on file Ship to my address on file **OR**

BILL TO:

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

SHIP TO:

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

Credit Card:

MC/Visa/AmEx# _____ Exp. Date: _____

Name on Card: _____ Signature: _____

I certify that I am 21 years old or older.

For shipping and discount details, visit tablascreek.com/shop



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www.tablascreek.com



The mark of
FPO® (000822)
responsible forestry