

TABLAS CREEK VINEYARD



The VINformer
Vol. 8, No. 1
April 2009

State of the Vineyard

Spring has most emphatically sprung here at Tablas Creek! Assessing this winter, it will end up being our third year of drought. We had a wet February, but not wet enough to make up for a very dry January. March was mostly dry, and we never got the big storms that we typically receive in the winter. We've had many days of quarter-inch to half-inch rainfall, but no days with more than two inches. Our total rainfall for the rainy season is about 14.5 inches, which is just over half of normal.

The first rains of the season arrived in mid-December, with several freezing nights. That was followed by several weeks of warm, dry weather, broken finally by several days of rain at the end of January. Early February brought the cold, wet winter weather we'd been expecting (just under four inches of rain in four days), along with a rare snow storm on February 9. The vineyard got about an inch of snow during that storm.

The pattern of winter rainfall (many days of light to moderate rainfall, and relatively warm interludes) has resulted in one of our lushest, greenest surface crops in years, and what promises to be a glorious wildflower season. The cover crop, composed of sweet peas, oats, vetch and clover, is more than 18 inches high in some spots! We'll begin disking the cover crop in a few weeks, both to return the cover crop nutrients to the soil and to prevent the weeds from robbing the vines of necessary moisture. Because of the minimal rain we've received this year, we've done some irrigation this month,

See **VINEYARD**, page 4



Wine 101: Creating *En Gobelet* by Jason Haas

Our model at Tablas Creek is pretty consistent from year to year. We make our *Esprit de Beaucastel* (red and white) and *Côtes de Tablas* (red and white). We make our *Rosé*. We make between six and nine single varietal wines, depending on what's compelling when we're doing our blending. Some years we make a dessert wine or three.

Practically speaking, it doesn't change much from year to year, or at least hasn't changed much since we introduced a relatively extensive lineup of single varietal wines in the 2002 vintage. The specifics of which varietals to produce have been more or less dictated by the production levels of the vintage and what we taste when we're putting together our core blends.

One thing that we have not done is subdivide our vineyard and do vineyard block designates. It's not that we don't believe

See **EN GOBELET**, page 3

Do we have your current email address?

Make sure you stay connected with Tablas Creek! When we schedule dinners and tastings around the country, we send an email to members of the mailing list in the area. If you haven't received an email from us recently, or have changed your preferred email, please contact us at mailinglist@tablascreek.com or 805.237.1231x39. Thanks, and we look forward to seeing you at an event in the future!

Focus Varietal: Picpoul Blanc

Picpoul Blanc (also spelled *Piquepoul Blanc*) is one of the lesser-known Rhône varieties, but one that we think has a tremendous future in California. It is one of the thirteen permitted varieties in Châteauneuf-du-Pape, where it is used primarily as a blending component to take advantage of its acidity. Like the better known Grenache and Pinot, Picpoul has red, white and pink variants, though Picpoul Noir and Picpoul Gris are very rare. Literally translating to “lip stinger”, Picpoul Blanc produces wines known in France for their bright acidity, minerality, and clean lemony flavor.

Picpoul in France

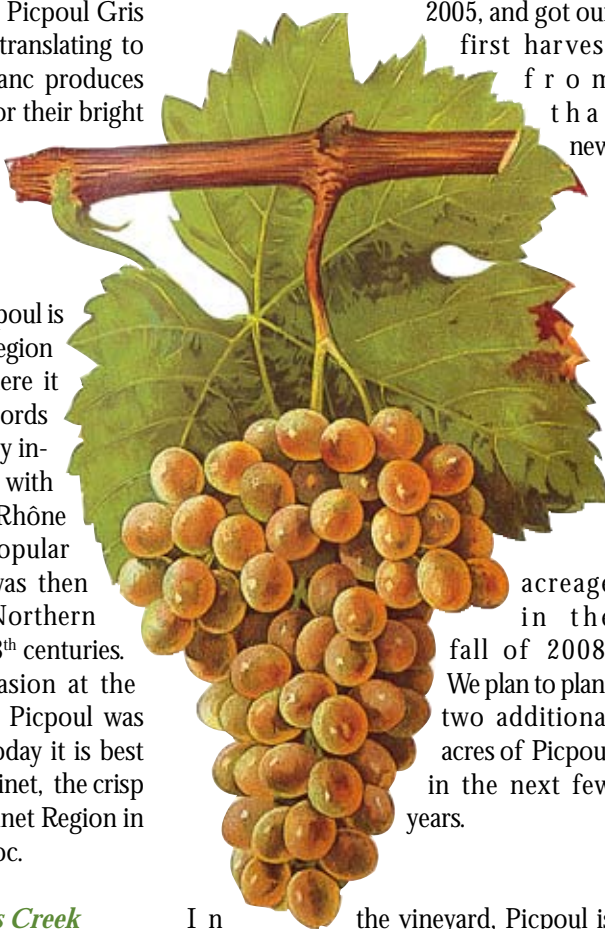
Most scholars believe Picpoul is native to the Languedoc region of Southern France, where it is still found today. Records from the early 17th century indicate that it was blended with Clairette (another white Rhône variety) to form the popular Picardan wine, which was then exported throughout Northern Europe in the 17th and 18th centuries. After the *phylloxera* invasion at the end of the 19th century, Picpoul was not widely replanted. Today it is best known from Picpoul de Pinet, the crisp light green wine of the Pinet Region in the Côteaux de Languedoc.

Picpoul at Tablas Creek

We did not import Picpoul with our initial eight varieties. After the original eight were established in the vineyard, we decided that the consistent sun and long growing season at Tablas Creek might prove to be well-suited to varieties that in France are lean and high in acidity. Picpoul, with its reputation for sharp acidity, was the first of these

high-acid whites that we brought into quarantine, and was in fact the first supplemental variety we brought in of any sort. It was released from quarantine in 1998, and we spent the next two years propagating and grafting it. We planted approximately one acre of Picpoul in 2000, and received our first significant harvest in 2003. It has been such a success that we grafted over two acres of Roussanne to Picpoul in the winter of

2005, and got our first harvest from that new



In the vineyard, Picpoul is not a difficult variety to grow. It pushes early, making it somewhat susceptible to frost, but ripens relatively late. Along with Roussanne, Picpoul is usually the last white variety to be brought in, just before Mourvèdre (the last red of the season) at the end of October. In the winery, we ferment it in neutral barrels to complement the grape's brightness with a bit of roundness.

When we first bottled Picpoul, it was necessary to petition the Tax and Trade Bureau to recognize the variety, a process we had undergone with several other varieties, including Grenache Blanc, Counoise and Tannat. In February of 2004, our petition was formally approved.

Aromas and Flavors

We have found that, in California, Picpoul maintains its bright acidity, but also develops an appealing tropical lushness. It is quite rich in the mouth, with an exceptionally long finish. We have bottled two previous vintages of *Picpoul Blanc* as a single variety in 2003 and 2005, and the wine shows a rich nose of pear, pineapple and spice. In the mouth, buttery flavors of pineapple and orange are balanced by crisp acids, and the long, rich finish shows flavors of piña colada.

Unfortunately, we don't have enough Picpoul planted to both produce a single variety every year and include it in our blends, and in the 2004 vintage we decided that Picpoul would be an excellent component of the 2004 *Esprit de Beaucastel Blanc*. In the blend, the addition of Picpoul lifts the aromatics of the wine in much the same way Viognier might, and its bright acids highlight the richness of the Roussanne and Grenache Blanc. Including Picpoul in the *Esprit Blanc* means that the wine includes only grapes approved for Châteauneuf-du-Pape (Viognier, while a Rhône variety, is not permitted in Châteauneuf-du-Pape). Happily, with our additional producing acreage of Picpoul, we expect to make our third variety bottling, in 2008. Look for its release in early fall. 🍇

EN GOBELET, from page 1

that this might make for interesting wines; we would love to celebrate any block-level differences we learn about. We do expect eventually to make a block-designate wine from the dry-farmed, head-pruned, west-facing eleven-acre block on the south side of Tablas Creek. But we have not yet seen a distinctive character from a specific block that we can track from year to year. Ask us again in a decade.

One experiment that has shown some promise has been our decision to plant small head-pruned blocks of vines in several of the flatter, lower-lying areas such as the Mourvèdre block between the winery and Adelaida Road. We created several other head-pruned blocks in vineyard that we reclaimed from rootstock when we outsourced our nursery operation to NovaVine in 2004. That effort accelerated when we planted Scruffy Hill (the vineyard block on the other side of Tablas Creek) in the winters of 2005-2006 and 2006-2007. At this point, we have about eighteen acres of head-pruned vines, scattered around the vineyard.



A head-pruned Mourvèdre vine

Head-pruning is appealing both for its simplicity and for its ties to tradition. The Châteauneuf du Pape regulations which specify the rules for the *appellation contrôlée* dictate that all grape varieties except Syrah be head-pruned (*taillé en gobelet*, literally translated as “pruned in goblet form”). And in Paso Robles too, the old vineyards are all head-pruned, largely Zinfandel but also Petite Sirah, Carignan and other California “heritage” varieties. It’s much less expensive to plant a vineyard this way, as you can plant with less density and do not need posts, wires, or irrigation lines. The yields are controlled naturally, as dry-farmed, head-pruned vines rarely produce more than 2 or 3 tons per acre. This natural yield control is why head-pruning is legislated in Châteauneuf du Pape.

As we have had a chance to get some of these blocks into production, we’re noticing they seem to share an elegance and a complexity which is different from what we see in the rest of the vineyard. Perhaps it’s the areas where they are planted (generally lower-lying, deeper-soil areas). Perhaps it’s the age of the vines and a comparative lack of brute power. Whatever the reason, we believe that these lots show our terroir in a unique and powerful way.

We got the idea of putting several of these lots into one wine for our VINsider wine club last summer, as we remarked again and again on the character that they shared. We chose to base the wine on Mourvèdre and Grenache (which comprise most of our head-pruned blocks) but also added a splash of head-pruned Tannat which gives the resulting wine a little more smokiness and a little firmer finish. We are calling it *En Gobelet*, after the French term for head-pruning. We expect it to act like many Mourvèdre-based wines, drinking well when young, then tightening up after 3-4 years in bottle before reopening for another 10 years or more as a mature wine. A bottle of the wine will go out in the fall 2009 shipment. 🍷

Introducing \$10 Flat Rate Shipping for April

We know that shipping wine can be expensive, and we would like to make it easier for you. For the month of April we are offering flat-rate shipping of \$10. All month, any orders of any quantities of any wines, from one bottle of wine to two cases or more, can be shipped anywhere we ship for just \$10. The more you order, the more you save! There are no limits to this offer. You can order online at tablascreek.com or over the phone at 805.237.1231.

2007 *Esprit de Beaucastel Blanc* Released!

We’re thrilled to announce the national release of the 2007 *Esprit de Beaucastel Blanc*. This seventh release of our flagship white wine is a product of the exceptionally intense 2007 vintage, and combines the richness and structure of Roussanne, the generosity and freshness of Grenache Blanc and the bright acids of Picpoul Blanc. It recently received 92-94 points from Robert Parker and 92 points from Stephen Tanzer’s International Wine Cellar. As usual, VINsider wine club members received early access to this wine in the fall 2008 club shipment.

Follow Tablas Creek online

In addition to our tablascreek.com website, Tablas Creek has several other internet outlets. Check out the Tablas Creek blog (a finalist for Best Winery Blog in the 2009 American Wine Blog Awards) for regular updates covering a wide range of wine-related and Tablas Creek-specific topics, including preliminary thoughts on the 2008 vintage. You can visit it at <http://tablascreek.typepad.com>

The vineyard also has a Facebook page, which we use to publicize events, share photos, and interact virtually with supporters. You can find it by searching for Tablas Creek at facebook.com. See you there!

VINEYARD, from page 1

both to supplement the rain water and to prevent us from having to irrigate later in the year when the grapes are ripening.

We have just finished pruning the vines, a process that began in February. We carefully select the order in which we prune the different varieties as a way of minimizing frost risk. The latest sprouting varieties (such as Mourvèdre) are pruned first, whereas the earlier varieties (such as Viognier) are pruned at the very last minute. Because late pruning delays bud break, the varieties most at risk for frost damage are pruned last.

We saw first budbreak at the beginning of April, more or less at our normal time. The later this happens, the better, as it reduces the chance of frost damage in the early spring. Spring frosts are the biggest risk at this time of year and we have several systems in place to reduce the impact of frost on the grapes. Mowing alternate rows of cover crop allows for cold air to drain down the hillsides instead of settling near the vines. We also have our frost protection fans assembled and ready to go. The fans propel the cold air dozens of feet in the air by way of a short chimney. The cold air is then replaced by the warmer air just above the surface. We now have thirteen fans scattered throughout the vineyard in the areas most susceptible to frost. And this year



Vineyard dog Maddie Dunn-Haas enjoys the rare snowy morning at Tablas Creek.

we've added a new wind machine in one of the lowest (and coldest) parts of the vineyard, where we have Picpoul planted. The wind machine is 40 feet high, with 20 foot blades, and instead of circulating the air vertically (like the frost fans do), it circulates the cold air horizontally. It is operated by a temperature-sensitive sensor, and will turn on when the outside temperature drops dangerously low. We hope that the new machine will protect the approximately ten acres in that section of the vineyard in a way that the frost fans could not.

In the winery, we've already completed our first bottling of the year: the 2008 Rosé, 2008 Vermentino, the 2007 single

varietal reds (*Syrah*, *Grenache* and *Mourvèdre*), and the 2007 *Côtes de Tablas*. We'll be bottling the rest of the reds, including the 2007 *Esprit de Beaucastel* and the 2007 *Panoplie*, later this summer. The more we learn about our 2007 wines, the more convinced we become that it is a truly special vintage, combining incredible lushness with excellent structure, good acids, and lower than normal alcohols. The 2008 whites have finished fermenting, and we'll blend them in early May, and bottle them in early summer. Our early tastings and blending trials suggest that this vintage will be unexpectedly lush. All the wines shared a richness in the mouth that was noteworthy, as well as surprisingly low alcohols. 🍷

Recent Events

The spring marks the beginning of the busy wine festival season, and we've been on the road a fair amount already. The season began with two Rhone Rangers event -- the second annual Paso Robles Rhone Ranger Experience on February 15 at Robert Hall, and the popular Rhone Rangers grand tasting in San Francisco on March 21 and 22. We also poured at the Family Winemakers tastings in Pasadena and Del Mar on March 13th and 15th, and did several winemaker dinners in the greater Los Angeles area. The following weekend was the High Museum Wine Auction in Atlanta, one of the



Jason Haas at the High Museum Wine Auction, along with representatives from Tablas Creek's Georgia distributor Empire Distributors (Bill Penkava, far left), Treana Winery, and Sonoma-Cutrer.

country's leading wine auctions. Later in the month, we will be in Austin, Texas pouring at the Texas Hill Country Food and Wine Festival, and plan other events open to the public in Hilton Head, Berkeley, Fresno, Pensacola, Los Angeles, San Diego, Santa Barbara and Sacramento. To get updates about when we are coming to your area, make sure we have your current email address! Contact us at mailinglist@tablascreek.com or by calling 805.237.1231 x39.

Closer to home, we participated in the Far Out Wineries' President's Day Passport program on February 13-16, which raised almost \$17,000 for the Paso Robles chapter of the Central Coast Wellness Community and brought over 500 people through our tasting room. At the vineyard, we hosted a seminar on artisanal cheeses with Chef Jeff Scott on February 28, and we're looking forward to our annual blending seminar on April 11 and our vineyard planting seminar on June 13. Finally, we celebrated our most recent Wine Club shipment with a VINsider tasting party on March 28th, at which we paired delicious oven baked pizzas and lamb stew with the wines that went out in the spring shipment. For more information about upcoming events, both locally and nationally, visit our website at www.tablascreek.com/upcomingevents.html We look forward to seeing you in the future! 🍷

TABLAS CREEK VINEYARD



WINE ORDER FORM APRIL 2009

DISCOUNTS

Wine Club members receive a discount of 25% on orders of 12 bottles or more and 20% on orders of fewer than 12 bottles. Non-VINsiders receive a 10% discount on orders of 12 bottles or more.

SHIPPING

Shipping included on orders that include 6 or more bottles of *Esprit* and/or *Esprit Blanc*.

CA*

1-2 bottles: \$10.00
3- 6 bottles: \$15.00
7-12 bottles: \$25.00

CO, ID*,NM, NV*,OR, WA*,WY

1-2 bottles: \$15.00
3-6 bottles: \$25.00
7-12 bottles: \$35.00

AK, DC, FL, IA, IL, MI*, MN, MO, NC*, NE*, NH, NY*, OH*, SC*, TX*, VA*, VT*, WI, WV*

1-2 bottles: \$20.00
3- 6 bottles: \$30.00
7-12 bottles: \$45.00

*State and local taxes apply

LEGAL

Due to federal and state laws, we are permitted to ship to addresses in the above states only. Wines may only be shipped to and received by adults at least 21 years of age. **An adult signature is required at delivery for all shipped wine orders.**

WINE

WINE	QUANTITY	LIST PRICE	VINSIDER PRICE	TOTAL
FEATURED WINE [15% DISCOUNT IS REFLECTED IN PRICE]				
MOURVÈDRE 2006	_____	\$29.75	\$22.75	_____
WINE CLUB EXCLUSIVES				
GRENACHE BLANC 2007	_____	\$27.00	\$21.60	_____
ROUSSANNE 2007	_____	\$27.00	\$21.60	_____
ROSE 2008	_____	\$27.00	\$21.60	_____
GRENACHE 2006	_____	\$35.00	\$28.00	_____
PANOPLIE 2006 (2 bottle limit)	_____	\$95.00	\$76.00	_____
WHITE WINES				
ESPRIT DE BEAUCASTEL BLANC 2007	_____	\$40.00	\$32.00	_____
ESPRIT DE BEAUCASTEL BLANC 2006	_____	\$40.00	\$32.00	_____
CÔTES DE TABLAS BLANC 2007	_____	\$25.00	\$20.00	_____
RED WINES				
ESPRIT DE BEAUCASTEL 2006	_____	\$45.00	\$36.00	_____
CÔTES DE TABLAS 2006 (Screwcap)	_____	\$25.00	\$20.00	_____
CÔTES DE TABLAS 2006 (Cork)	_____	\$25.00	\$20.00	_____
SYRAH 2006	_____	\$35.00	\$28.00	_____
COUNOISE 2006	_____	\$35.00	\$28.00	_____
TANNAT 2006	_____	\$35.00	\$28.00	_____
ESPRIT DE BEAUCASTEL 2005	_____	\$45.00	\$36.00	_____
ESPRIT DE BEAUCASTEL 2004	_____	\$45.00	\$36.00	_____

SUBTOTAL _____

DISCOUNT _____

8.25% TAX (CA ONLY) _____

SHIPPING _____

ORDER TOTAL _____

I certify that I am 21 years or older.

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 #: _____

Exp. Date: _____

Name on Card: _____

Signature: _____

To order: return form to Tablas Creek Vineyard, 9339 Adelaida Road, Paso Robles, CA 93446 or fax 805.237.1314 :: email orders@tablascreek.com :: order online at www.tablascreek.com

FEATURED WINE: 2006 MOURVÈDRE

Wines are organic products and, as such, have their own life cycles. At the vineyard, we taste through our cellar every month and see which wines are showing particularly well given the season and the wines' own inherent evolution. As a way of sharing these observations with you, we will periodically spotlight one of our wines. To encourage you to try these great wines, we are offering the featured wine, for the designated time only, at a 15% discount. This discount is granted above and beyond any other discounts that might apply, such as for case purchases or wine club membership.

The Featured Wine program continues with the 2006 *Mourvèdre*, featured from April 1 through April 30, 2009.



Tasting Notes: The 2006 *Mourvèdre* is Tablas Creek's fourth varietal bottling of Mourvèdre. The wine shows the rich cherry, fig, mocha and spice flavors, medium to full body, and a spicy, appealing finish of saddle leather and loam. We have always been advocates of Mourvèdre's potential in California, and we believe this 2006 is our best effort to date. We're thrilled that the Wine Spectator agreed, giving the wine 90 points, its highest rating for a Mourvèdre since 1988.

Suggested Food Pairings: Although it is drinking beautifully, the 2006 *Mourvèdre* is still young and should drink well for another decade or more. It's a perfect pairing with the smoked duck breast recipe below, as well as richly flavored stews, Asian preparation of red meats (i.e., beef stir fry).

Wine Pairing: Smoked Duck Breast with Spaetzle

This recipe was part of late January Tablas Creek wine dinner at 3rd Corner Bistro and Wine Bar in Encinitas, California. The meatiness and fruitiness of the duck dish made a beautiful foil for the similar flavors of the Mourvèdre.

Smoked Duck Breast

- 6 duck breasts
- 1 cup brown sugar
- 1 tsp diced garlic
- 1 tbsp dried thyme
- 2 tbsp balsamic vinegar
- 1 tbsp soy sauce
- 1 tbsp worcestershire sauce
- 1 quart canola oil

Marinate duck breasts for 24 hours. Grill over charcoal with hickory chips for 5 minutes per side. Finish in oven to desired temperature (6-7 minutes at 350 degrees for medium rare).

Spaetzle

- 1 cup flour
- 1 tsp salt
- ½ tsp ground white pepper
- ½ tsp nutmeg
- 2 large eggs
- ¼ cup milk
- 3 tbsp butter
- ¼ cup chives, chopped

Combine dry ingredients in a bowl. Mix together milk and eggs. Make a well in the dry mix and add wet mix. Fold together to form dough.

Push the dough through the holes of a colander, and cook in salted simmering water for 3-4 minutes. They will float. Strain and cool. Sauté spaetzle in butter until crisp and golden, and finish with fresh chives and parsley.

Cherry Duck Jus

- 1 cup demi glace
- 1 cup chicken stock
- ¼ cup frozen or fresh cherries
- 1 tbsp honey
- 1 tbsp butter

Thin the demi glace with the chicken stock. Season with salt and pepper and add in chopped fresh or frozen cherries and honey to taste. Finish with butter.

To serve, slice duck breast into thin slices and layer over spaetzle. Spoon over sauce and garnish with parsley and chives.

Serves 6-8.



The 3rd Corner Wine Shop
and Bistro
www.the3rdcorner.com
760.942.2104 (Encinitas)
619.223.2700 (San Diego)

Tablas at Home: Coming Events at the Vineyard and in Paso Robles

Saturday, April 11 **10:00 AM**
Blending Seminar

If you love Rhône varietals, join us for our annual blending seminar. Jason Haas and winemaker Neil Collins will lead a barrel tasting of the individual varietals (both reds and whites), and give you the opportunity to get to know each varietal on its own and what each contributes to a blend. You'll then be set loose with graduated cylinders to produce your own blend, and compare it to our signature *Esprit* and *Esprit Blanc* blends. This event is extremely popular and sells out quickly. The cost is \$30 for VINSiders and \$40 for guests.

Friday, May 15 **6:00 PM**
Winemaker Dinner at Cass House

We're kicking off wine festival weekend with a Friday evening winemaker dinner at the wonderful Cass House Inn & Restaurant in Cayucos, CA. The four-course, five-wine dinner is just \$92, and limited to forty reservations. For reservations, or more information, contact Cass House at 805.995.3669.

Sunday, May 17 **10:00 AM**
Wine Festival Open House

On the Sunday of the Paso Robles Wine Festival, we will be welcoming Chef Jeff Scott back to the vineyard for our fifth annual cured salmon tasting. Come early on Sunday and enjoy cured Scottish salmon with other goodies including slow roasted heirloom beets, Yukon gold potato fritatta, and farmers' market strawberries with basil syrup, and pair them with the newly released 2008 *Rosé*. We will serve the fish until it is gone, but we don't expect it to last past 11:30, so come early! No reservations are necessary, and the event is free with your tasting fee.

Saturday, June 13 **9:00 AM**
Vineyard Planting Seminar

Tablas Creek founder Bob Haas made his reputation by introducing the American wine market to the great estates of Burgundy, and jumped at the chance to add high quality Pinot Noir clones the Tablas Creek nursery. This summer, we'll be planting a few more rows of Pinot Noir in the vineyard, and you're invited to join in! Neil Collins, Winemaker and Vineyard Manager, will lead attendees in some hands-on planting, as well as a discussion of vineyard development issues, including irrigation, vine spacing, rootstock selection, and more. We'll finish the morning with a field lunch, prepared by our vineyard crew. The event is free for VINSiders and \$15 for guests.

Saturday, July 18 **10:00 AM**
Screwcap and Cork Comparative Tasting

We have been bottling the same wines in cork and in screwcap since the 2002 vintage, and have found it fascinating to taste these wines side by side and see what contributions the cork and screwcap closure make. For the first time, we'll be opening up this experience to the public, and blind-tasting examples of the same wines bottled in both cork and screwcap. We'll discuss what we see and how we make the decisions on what wines to put under what closure. General manager Jason Haas and winemaker Neil Collins will lead the tasting and discussion. The cost is \$30 for VINSiders and \$40 for guests, and will include a selection of meats, cheeses and salads.

Saturday, July 25 **6:30 PM**
Festival Mozaic *Notable Encounter*
Hearst Castle

This special event, in conjunction with Festival Mozaic, pairs sumptuous hors d'oeuvres and Tablas Creek wines with a Pacific sunset on the glorious Neptune Terrace of Hearst Castle, followed by a concert showcasing works written while William Randolph Hearst was in residence at the Castle (1919-1947). Coach transportation to San Simeon from San Luis Obispo and North County locations is available for an additional charge. Tickets are \$175, and are available to Festival Mozaic Series subscribers. For more information, or to buy tickets, contact Festival Mozaic at festivalmozaic.com or 805.781.3009.

Saturday, August 22 **6:00 PM**
Pig Roast

At Tablas Creek, we love terrific parties, especially when they involve great food, charming company, and, of course, wonderful wines. To that end, we're hosting our annual pig roast to celebrate the beginning of harvest and the newly released 2007 *Mourvèdre*. Join us for roast pork with all the accompaniments. This is a casual outdoor party, just right for summer in the vineyard. The cost is \$55 for VINSiders and \$70 for guests. Space is limited and reservations are essential -- this is one of our most popular events and sells out quickly!

To make reservations or get more information about any of these events, please contact Nicole Getty at 805.237.1231 x39, or events@tablascreek.com.

Tablas on Tour: National Events

April 17-19, 2009

Texas Hill Country Wine and Food Festival
Austin, Texas
www.texaswineandfood.org
512.249.6300

April 24-26, 2009

Sandestin Wine Festival
Destin/Pensacola, Florida
www.sandestinwinefestival.com
850.267.8116

April 30-May 2, 2009

Hospice du Rhone
Paso Robles, California
www.hospicedurhone.org
805.784.9543

May 15-17, 2009

Paso Robles Wine Festival
Paso Robles, California
www.pasowine.com
805.239.8463

May 16, 2009

A Culinary Evening with California Winemasters
Los Angeles, California
www.californiawinemasters.org
323.655.8525

June 14, 2009

Ojai Wine Festival
Ojai, CA
www.ojaiwinefestival.com
800.648.4881

June 27, 2009

Atascadero Wine Festival
Atascadero, California
www.atascaderowinefestival.com
877.905.9463

June 27, 2009

Santa Barbara Wine Festival
Santa Barbara, California
www.sbwinefest.blogspot.com
805-682-4711 x443

 www.tablascreek.com  phone: 805.237.1231  fax: 805.237.1314  email: info@tablascreek.com 



Printed on recycled paper

9339 Adelaida Road
Paso Robles, CA 93446



TABLAS
CREEK
VINEYARD
