

# TABLAS CREEK VINEYARD



The VINformer  
Vol. 6, No. 1  
April 2007

## Wine 101: Vertical Tasting

by Jason Haas

In January, Neil Collins, Ryan Hebert, Tommy Oldre and I opened up a vertical of our top white wines, from our first vintage in 1997 to the newly released 2005. We wanted to see where the wines were in their evolution, as well as how our style had changed over the years. We found that a remarkably consistent sense of place came through in all the wines, and we tasted some surprising results with some of the oldest wines.

Rhône white wines (at least, Rhône whites based on Roussanne and Marsanne) are renowned for aging well, and for going through many distinct stages. A wine that can seem dead and gone, oxidized and dark, can later revive, lighten in color, and re-emphasize the mineral components of the wines. Before this vertical tasting, we had not experienced dramatic life cycles on our white wines. The wines (particularly the Roussanne-based wines) had aged gracefully, and gone through minor variations of flavor and balance over this period, but we hadn't seen a wine that truly showed as old (oxidized or tired) clean itself back up. This tasting suggests that perhaps we just hadn't waited long enough.

The 1997 *Tablas Blanc*, predominantly Marsanne and from four-year-old vines (45% Marsanne, 30% Viognier, 25% Roussanne) had tasted very tired the last time we'd tried it in the summer of 2005, with a sherry-like character and relatively thin body. Honestly, none of us thought it would recover. By January, it had come through this stage, and showed a clean, herby nose, with some rhubarb and peach pit. In the mouth, it showed butterscotch and pear, medium body, with a long finish. It should be a pleasant surprise to anyone who's kept it.

See **VERTICAL** on page 4



## State of the Vineyard

Spring is here at Tablas Creek, and the vineyard is emerging from dormancy after the coldest Paso Robles winter in 25 years. In January, we had three weeks with nights well below freezing, reaching a low of nine degrees in late January. The record cold snap killed many of the county's citrus, olive and avocado trees, but did no harm to the vineyard. On the contrary, the cold weather was beneficial; it ensured the vines were fully dormant and killed many of the pests that attack grapevines.

Now that temperatures have warmed up considerably, we are approximately two weeks ahead of our usual ripening schedule; some of the vines (most notably Viognier) have already reached the growing stage just before bud break. Late spring frosts are still a possibility until early May, and we're relying on our frost-prevention fans to protect us. The spring frosts in Paso Robles are generally radiation frosts, in which a narrow layer of cold air settles in low-lying areas. During these periods, temperatures can be as much as ten degrees warmer a few dozen feet off the surface. The frost-prevention machines are essentially giant fans mounted parallel to the ground that propel the cold air a few hundred feet in the

See **VINEYARD** on page 3

## Featured Wine:

2004 SYRAH

Details on page 6.

# Focus Varietal: Mourvèdre

**M**ourvèdre (more-vehd-ruh), with its meaty richness and wonderful longevity, forms the backbone of our *Esprit de Beaucastel*. Seventeen acres of our vineyard are devoted to Mourvèdre, representing over a third of our red Châteauneuf-du-Pape varieties.

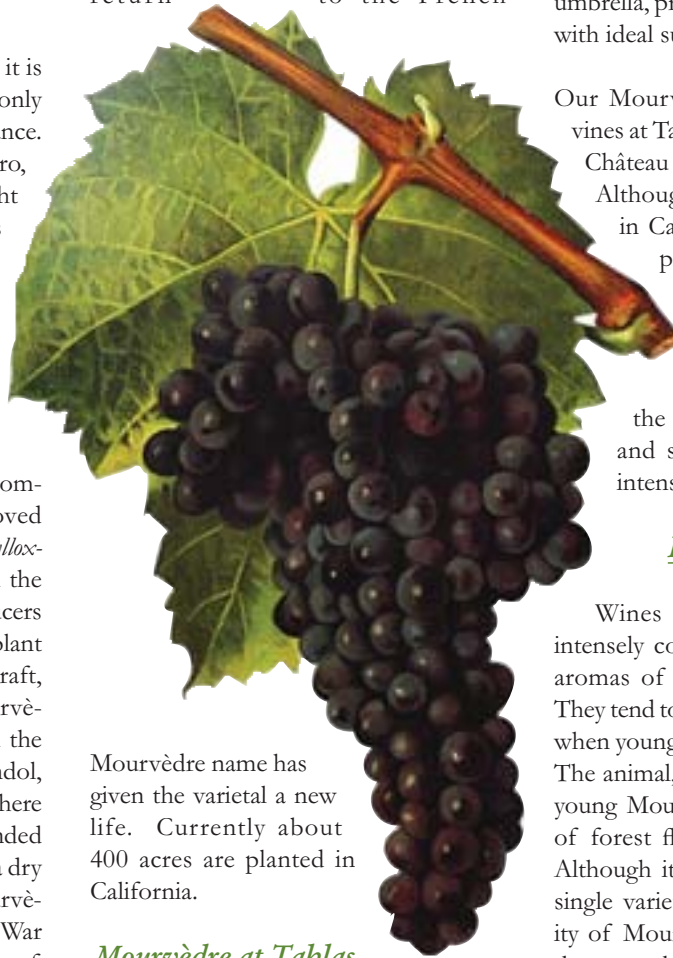
## Early History

Mourvèdre is native to Spain, where it is known as Monastrell and is second only to Grenache (Garnacha) in importance. From the Spanish town of Murviedro, near Valencia, Mourvèdre was brought to Provence in the late Middle Ages where, prior to the *phylloxera* invasion at the end of the 19<sup>th</sup> century, it was the dominant varietal.

The *phylloxera* invasion was particularly devastating to Mourvèdre. Whereas most of the other Rhône varieties were easily matched with compatible rootstocks, Mourvèdre proved difficult to graft with the existing *phylloxera*-resistant rootstock. Thus, when the vineyards were replanted, most producers in Châteauneuf-du-Pape chose to replant with varieties that were easier to graft, such as Grenache. For decades, Mourvèdre was found almost exclusively in the sandy (and *phylloxera*-free) soil of Bandol, on the French Mediterranean coast, where it is bottled both as a red wine (blended with Grenache and Cinsault) and as a dry rosé. Compatible rootstocks for Mourvèdre were developed only after World War II. Shortly thereafter, Jacques Perrin of Château de Beaucastel led regeneration efforts in Châteauneuf-du-Pape and made Mourvèdre a primary grape in the red Beaucastel wines. Since the late 1960s, total plantings in Southern France have increased dramatically.

Mourvèdre came to the New World as Mataro (a name taken from a town near

Barcelona where the varietal was grown) in the mid to late 1800s. In Australia, it found a home in the Barossa Valley and in California it was first established in Contra Costa County. Until recently, the grape was rarely bottled by itself, and was instead generally used as a component of field blends. The increasing popularity and prestige of Rhône varieties and a return to the French



Mourvèdre name has given the varietal a new life. Currently about 400 acres are planted in California.

## Mourvèdre at Tablas Creek

Mourvèdre is a late-ripening varietal that flourishes with hot summer temperatures. As such, it is beautifully suited to our southern Rhône-like climate at Tablas Creek, where its lateness in ripening makes it less vulnerable to late spring frosts. In the vineyard, Mourvèdre is a

moderately vigorous varietal that does not require a great deal of extra care. The vines tend to grow vertically, making Mourvèdre an ideal candidate for head-pruning (the method traditional to Châteauneuf-du-Pape), although vines can also be successfully trellised. When head-pruned, the weight of the ripening grapes pulls the vines down like the spokes of an umbrella, providing the ripening bunches with ideal sun exposure.

Our Mourvèdre vines (like all of the vines at Tablas Creek) are cuttings from Château de Beaucastel's French vines.

Although Mourvèdre was available in California when we began our project, we felt that the American source material was less intense in both color and flavor than the French clones. The berries from the Beaucastel clones are small and sweet, with thick skins and intense flavors.

## Flavors and Aromas

Wines made from Mourvèdre are intensely colored, rich and velvety with aromas of leather, game, and truffles. They tend to be high in alcohol and tannin when young, and are well-suited to aging. The animal, game-like flavors present in young Mourvèdres resolve into aromas of forest floor and leather with aging. Although it is occasionally bottled as a single varietal, the intense animal quality of Mourvèdre is often improved by the warmth and fruit of Grenache and the structure, spice and tannin of Syrah. Mourvèdre-based wines, like our *Esprit de Beaucastel* and *Panoplie*, pair well with grilled and roasted meats, root vegetables, mushrooms and dark fowl such as duck: flavors that harmonize with the earthiness of the wine. 🍷

air by way of a short chimney. The cold air is then replaced by warmer air just above the surface. We now have thirteen fans scattered throughout the vineyard in the areas most susceptible to frost.

In the vineyard, we just finished pruning the vines, a process that began at the end of January. We carefully select the order in which we prune the different varieties, one more way we try to minimize frost damage. The latest ripening varieties (such as Mourvèdre) are pruned first, whereas the earlier ripening varieties (such as Syrah and Viognier) are pruned at the very last minute. Because late pruning delays bud break, the varieties most at risk for frost damage (i.e., the earlier ripening varieties) are pruned last.

We haven't had as much rain this year as we have had at the same point in past years -- only about nine inches by early March. The dearth of rain delayed the onset of the cover crop growth, but now the peas, oats and vetch are thriving. We began disk-ing the second week of March, both to return the cover crop nutrients to the soil and to prevent the weeds from robbing the vines of necessary moisture. If we don't get more rain in the next few months, we will irrigate in May or June, both to supplement the rain water and to prevent us from having to irrigate later in the year when the grapes are ripening.

In the winery, we've already completed our first bottling of the year: the 2006 *Rosé* and the 2005 *Connoisse* (which was sent out in the March VINSider shipment). Both wines, meant to be drunk young, were bottled in screwcap to preserve their freshness. We'll be bottling the 2005 reds (including the *Esprit de Beaucastel* and the *Côtes de Tablas*) later this spring. The 2006 whites have finished fermenting, and we'll be blending them in April and bottling them in early summer. 🍷

## Recent and Upcoming Press

Tablas Creek and Paso Robles continue to attract positive media attention, and we've received several good reviews in recent publications. *Sunset* magazine, in its March 2007 issue, did a seven-page feature on Paso Robles wine country, including a focus on Tablas Creek and a recommendation for the 2004 *Côtes de Tablas Blanc*. The 2005 *Côtes de Tablas Blanc* received a stellar review from *Wine & Spirits* (April 2007) in which it received a score of 94 and was described as "sumptuous" with "remarkably delicate and detailed aromas and flavors". *Wine & Spirits* also reviewed the 2005 *Roussanne*, which received a score of 90, and the 2005 *Grenache Blanc*, which received a score of 89.

White Rhônes were the focus of articles in both *Santé* (March/April 2007) and *SmartMoney*, published by the *Wall Street Journal* (April 2007). *Santé* awarded the 2005 *Roussanne* a gold star, calling it "wonderfully balanced". The 2005 *Esprit de Beaucastel Blanc* and 2005 *Côtes de Tablas Blanc* were also singled out for praise in the article. *SmartMoney's* article concentrated on Marsanne and Roussanne wines. We couldn't agree more with their subheading: "Two unfamiliar grapes pair together to create rich, unusual white wines." In the article, the authors recommend the 2003 *Roussanne*.

The April 2007 issue of *Wine Enthusiast* reviewed some of our most recent releases, including the 2004 *Esprit de Beaucastel* (which received a score of 90). The 2005 *Esprit de Beaucastel Blanc*, which also received a score of 90, was singled out as "one of the more distinctive whites in California".

We're looking forward to several more articles on Tablas Creek, including two features in honor of the 80th birthday of Robert Haas, one in the *San Francisco Chronicle* and one in *Wines & Vines*. *Forbes* will also be featuring the 2004 *Panoplie* in an upcoming issue, and Tablas Creek will be a focus of a piece on white Rhônes in *Bon Appetit*.

We were also pleased to find a bottle of Tablas Creek lurking in a recent *Crate and Barrel Living* catalog. You can view the piece on the Tablas Creek blog: <http://tablascreek.typepad.com>

Finally, in one of the more unusual press mentions of Tablas Creek, *Decanter* featured winery dog Maddie (who belongs to Jason Haas and Meghan Dunn) in their February 2007 issue.

All our press is available on our Web site: <http://www.tablascreek.com/InTheNews.html> 🍷

**TOP DOGS**



**MADDIE** (aka Maddux Dunn, after the San Diego Padres champion pitcher) Tablas Creek Vineyard, Paso Robles, California

**Appearance:** classy, faded beauty. Think Liz Taylor without the makeup. **Guard Dog Ability:** none. Look at her **Favorite food:** cheese or salmon **Likes:** belly rubs, bones and bees **Dislikes:** things that beep **Would like to be remembered as:** a great frisbee dog in her youth, and the dog who dropped a dead rabbit at the feet of New York Times wine editor Eric Asimov

The 1998 *Tablas Blanc* (50% Roussanne, 25% Marsanne, 25% Viognier) was the product of a cooler vintage than 1997, and for years stood as François Perrin's favorite Tablas Creek white. But at this tasting it was our least favorite. It smelled of aged sherry. The mouth was a little better, with some caramel vying with the mushroom and burnt sugar flavors, but still not a lot of fun. From the evidence of the 1997, we hope that it will clean up again, but there's nothing to be gained by opening a bottle now.

At first sniff, the 1999 *Blanc* seemed destined to share the fate of the 1998. The nose was a mixture of rubbing alcohol, hazelnut, and mint, interesting but not particularly enticing. In the mouth, however, it showed excellent freshness, with lemony acids and a little sweet oak on the finish. What's more, the wine opened up dramatically with a little time in the glass, and the rubbing alcohol blew off, replaced by honey and sweet spice. If you're opening one now, give it a chance to breathe.

The three oldest vintages provided interesting insight into the aging potential of Rhône whites, but all probably peaked at least a few years ago. Starting with the 2000, we moved into wines that were meant to age, from older vines and with increasing percentages of Roussanne. The 2000 *Clos Blanc* (45% Roussanne, 19% Viognier, 19% Marsanne, and 17% Grenache Blanc) is soft, warm, and inviting. The flavors of honey and dried pineapple meld into soft texture, with a lingering impression of sweetness (though the wine is fully dry). There is just enough acidity to bring out the mineral component. We're very happy that we still have some of this left. It's gorgeous now, and should drink well for another couple of years at least.

The 2001 *Esprit de Beaucastel Blanc* showed our efforts to retain a bit more acidity after the soft, voluptuous *Clos Blanc*. In this frost-reduced vintage, we stopped the malolactic on a portion of the Grenache Blanc and Viognier (the blend is 44% Roussanne, 22% Viognier, 18% Grenache Blanc, and 16% Marsanne). The nose showed brightly, with predominant aromas of floral and green pear. The



mouth was vibrant, sweet and round in the mouth, with great lemony acids on the very long finish. The wine is mature, but still lively, and should drink well for at least a few more years.

The jump in concentration between 2001 and 2002 was as noteworthy in our whites as it was when we did our vertical tasting of the reds last year. Driven by our increasingly rigorous declassification of certain lots into the *Côtes de Tablas*, both the red and white wines became much more reminiscent of Beaucastel wines: longer, richer, and more powerful. The 2002 *Esprit de Beaucastel Blanc* (70% Roussanne, 25% Grenache Blanc, 5% Viognier) showed explosive spice, mint and honey on the nose, with lots of power in the mouth and a little mintiness that lifts up the finish. This is still broadening out into its considerable structure, and should drink well for five more years at least.

The 2003 *Esprit de Beaucastel Blanc* closely followed the plan of the successful 2002 (68% Roussanne, 27% Grenache Blanc, 5% Viognier). The Grenache Blanc component is a bit more noticeable than in previous vintages, and contributes green apple notes to the nose to complement the Roussanne-driven honey. In the mouth, a sweet grain character interweaves with honey and spice, but the mineral comes out dominant on the finish. Our principal impression on this wine is that it is still

quite young; while it is drinking well now, it should improve over the next few years and drink well for six to eight more.

By 2004, we had gotten a little of our Picpoul Blanc into production, and found that its white flower, mineral, and lemon notes proved to be a terrific complement to the Roussanne base of the wine. The 2004 *Esprit de Beaucastel Blanc* (65% Roussanne, 30% Grenache Blanc, 5% Picpoul Blanc) is fresh and bright, with an apple cider and ocean air character that is unlike any of the previous wines. The mouth is beautifully structured, with mineral throughout and persistent acids that linger on the finish. The wine, though, is more intellectually satisfying than friendly at the moment, and we'd recommend that you lay it down for a couple of years to let the Roussanne round out.

Finally, the 2005 *Esprit de Beaucastel Blanc*, from a vintage that we believe will go down as perhaps the best ever in Paso Robles, is both elegant and exuberant. The nose is fresh, with anise, young honey, sweet pear, and wheat. The mouth is long, with balanced acids, flavors of meringue, honey, loam, and a little bubble gum. The texture is both rich and mineral, with a persistent saline character that freshens the long finish. It will certainly round out with time, but is so appealing now that it may be hard for people to wait. 🍷



# WINE ORDER FORM

## APRIL 2007

### 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

CA\*  
 1- 6 bottles: \$14.00  
 7-12 bottles: \$20.00

CO, ID\*, NM, NV\*, OR, WA\*, WY  
 1-6 bottles: \$20.00  
 7-12 bottles: \$30.00

AK, FL, IA, IL, MI\*, MN, MO, NC\*, NH, NY\*, OH, SC\*, TX\*, VA\*, VT\*, WI, WV  
 1- 6 bottles: \$25.00  
 7-12 bottles: \$40.00

\*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	QUANTITY	PRICE	TOTAL
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### FEATURED WINE [\*15% DISCOUNT WILL BE REFLECTED IN FINAL CHARGE]

SYRAH 2004	_____	\$35.00*	_____
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### WHITE WINES

ESPRIT DE BEAUCASTEL BLANC 2005	_____	\$35.00	_____
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CÔTES DE TABLAS BLANC 2005	_____	\$22.00	_____
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ROUSSANNE 2005	_____	\$27.00	_____
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VERMENTINO 2005	_____	\$27.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2004	_____	\$35.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2003	_____	\$35.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2002	_____	\$35.00	_____
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### RED WINES

ESPRIT DE BEAUCASTEL 2004 (6 bottle limit)	_____	\$45.00	_____
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CÔTES DE TABLAS 2004	_____	\$22.00	_____
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ESPRIT DE BEAUCASTEL 2003 (6 bottle limit)	_____	\$40.00	_____
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MOURVÈDRE 2004	_____	\$35.00	_____
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TANNAT 2004	_____	\$35.00	_____
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### DESSERT WINES (375 mL)

VIN DE PAILLE QUINTESSENCE 2004 (6 bottle limit)	_____	\$85.00	_____
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VIN DE PAILLE 2004 (6 bottle limit)	_____	\$65.00	_____
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SUBTOTAL	_____		_____
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DISCOUNT	_____		_____
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SHIPPING	_____		_____
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ORDER TOTAL	_____		_____
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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: \_\_\_\_\_

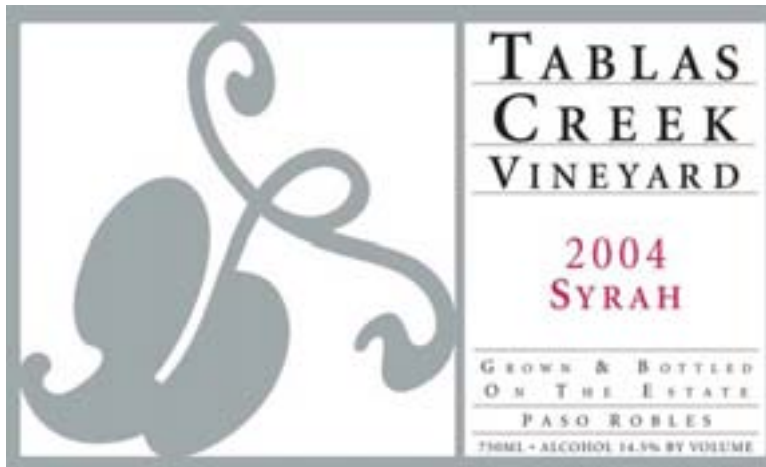
Signature: \_\_\_\_\_

**To order:** return form to Tablas Creek Vineyard, 9339 Adelaida Road, Paso Robles, CA 93446 or fax 805.237.1314 :: email [vinsider@tablascreek.com](mailto:vinsider@tablascreek.com) :: order online at [www.tablascreek.com](http://www.tablascreek.com)

## FEATURED WINE: 2004 SYRAH

*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 offer the featured wine, for the designated time, at a 15% discount. This discount is granted above and beyond any other discounts that apply, such as for case purchases or wine club membership.*

The Featured Wine program continues with the 2004 *Syrah*, featured from April 1 through April 30, 2007.



**Tasting Notes:** The 2004 *Syrah* is Tablas Creek's second national release of this classic Rhône varietal. The wine displays the character of the Syrah grape exuberantly and elegantly, with classic flavors of bacon fat, wood smoke, blackberry and mineral, and should reward time in bottle to mature.

**Suggested Food Pairings:** The 2004 *Syrah* is a wonderful food wine. It is particularly good with red meats, such as grilled steaks, but is also delicious when paired with spicy sausages or cassoulet, and is a natural fit with the glazed lamb chops featured below.

### Wine Pairing: Pomegranate Glazed "Lollipop" Lamb Chops



Chef Jeffrey Scott, a favorite Tablas Creek chef who will lead both the May 20 salmon tasting and the June 23 cheese seminar, provided this delicious lamb recipe. The earthiness and black fruit of the 2004 *Syrah* is a perfect match for the glazed lamb chops.

**Chef Jeffrey Scott**  
12th Street Tastings  
Artisan Food and Wine  
Pairings  
323.251.6631

- Combine garlic, rosemary, honey, soy and five spice in a bowl. Whisk together and slowly add the olive oil. Slather the mixture over the lamb racks and refrigerate overnight.
- Place all ingredients for the glaze in a four quart sauce pan over medium high heat, and reduce by half or until it reaches a syrupy consistency.
- Season lightly with sea salt, and strain, pushing against the ingredients to extract maximum flavor. The glaze can stand at room temperature until service, or can be refrigerated for up to one week.
- Remove lamb from marinade, brush off excess garlic, and let stand at room temperature for about 30 minutes.
- Grill over high heat on a grill or on the stove top until caramelized and deep gold in color on both sides (about four minutes per side). If using stove top, saute in 2 tablespoons of olive oil. The lamb will still be rare inside.
- Brush with pomegranate glaze and retain the remaining glaze. At this point, the lamb can be refrigerated for up to 24 hours.
- Place the lamb racks on a sheet pan, and bake in a preheated 375 degree oven for 15-20 minutes, or until the internal temperature reaches 135 degrees (for medium rare).
- Let meat rest for 10 minutes, then slice into chops. Drizzle with pomegranate glaze, and garnish with mint.

#### Ingredients

*Serves 6*

#### For the Lamb:

4 New Zealand lamb racks (frenched)  
4 garlic cloves, roughly chopped  
2 sprigs rosemary, chopped  
1/2 cup extra virgin olive oil  
1/4 cup clover honey  
1/4 lite soy sauce  
1 tbsp Chinese five spice  
1 bunch fresh mint

#### For the Glaze:

3 cups pomegranate juice  
1/2 cup molasses  
1/4 cup granulated sugar  
1/4 cup red wine vinegar  
2 tbsp ginger, sliced  
2 tbsp shallot, sliced  
1 tbsp whole peppercorns

## Tablas at Home: Coming Events at the Vineyard

**Saturday, April 7**  
**Blending Seminar: REDS**

**10:00 AM**

In the second part of our annual blending seminar and barrel tasting, we will focus on the red varietals. Jason Haas and winemaker Neil Collins will lead a barrel tasting of Mourvèdre, Syrah, Grenache and Cunoise and will then set you loose with graduated cylinders to produce your own blend. Again, this event is extremely popular and sells out quickly -- reserve your spot now! The cost is \$30 for VINsiders and \$40 for guests.

**Sunday, May 6**  
**Rhône Food and Wine Tasting**  
**Far Out Wineries**

**10:00 AM - Noon**

Rhône wines are made for food, and the Far Out Wineries will share their food pairing secrets with you! Join the sixteen Far Out Wineries at Tablas Creek to welcome Chef Charles Paladin Wayne for a morning of cooking, wine pairing and discussion. Chef Charlie will prepare three Mediterranean dishes, each of which will be paired with a flight of Rhône-style wines: one of Rhône whites, one of Syrah, and one of red Rhône blends. The owners and winemakers of the Far Outs will join you to speak about their wines and enjoy the food. The cost is \$75 per person, and seating is extremely limited. For reservations or more information, contact Judy at Norman Vineyard (805.237.0138) or visit [faroutwineries.com](http://faroutwineries.com)

**Sunday, May 20**  
**Wine Festival Open House**

**10:00 AM**

On the Sunday of the Paso Robles Wine Festival, we will be welcoming Chef Jeff Scott back to the vineyard for our third annual cured salmon tasting. Come early on Sunday and enjoy different cured salmons, hearth-baked bread, and various accompaniments, and pair it all with the newly released 2006 *Rosé*. We will serve the fish until it is gone, but we don't expect it to last past 11 AM, so come early! No reservations are necessary, and the event is free with your tasting fee.

**Sunday, June 10**  
**The French Connection: Château de Beaucastel and Tablas Creek Wine Seminar**

**10:00 AM**

One of the treats of being associated with a great French winery is the opportunity to learn from the experience of tasting wines with a history that stretches back more than 100 years. For the first time, we'll be opening up that experience to you. Château de Beaucastel will send over six different Beaucastel wines (two whites, four reds) from great recent and classic vintages, and we will be pouring examples of both red and white *Esprits*. Winemaker Neil Collins and General Manager Jason Haas (both of whom have worked at Beaucastel) will lead the discussion and tasting. This event will sell out extremely quickly, so reserve your spot now. The cost is \$70 for VINsiders and \$85 for guests.

**Saturday, June 23**  
**Summer Wine and Cheese Seminar**

**Noon**

Join Tablas Creek and Master of Cheese Chef Jeff Scott for our third annual Wine and Cheese Seminar. Jeff will lead participants on an exploration of fresh artisan summer cheese and olive oils from around the world, paired with Tablas Creek wines. Locally grown herbs and vegetables will accompany the cheeses. Don't miss this fantastic opportunity to taste Tablas Creek wines with some spectacular and unusual cheeses, and the experience Chef Scott's tremendous grasp of the history and people involved in the world of cheese. Space is limited, reservations are required. The price is \$50 for VINsiders and \$65 for guests.

**Saturday, August 11**  
**Pig Roast**

**6:00 PM**

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 fourth annual pig roast to celebrate the beginning of harvest and the newly released 2005 *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 x 39, or [ngetty@tablascreek.com](mailto:ngetty@tablascreek.com)

## Tablas on Tour: National Events

### 🍷 April 28, 2007

Cal Poly Wine Festival  
Santa Margarita , California  
www.calpolywinefestival.com

### 🍷 May 3-5, 2007

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

### 🍷 May 5, 2007

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

### 🍷 May 11-12, 2007

WineFest  
Minneapolis, Minnesota  
www.thewinefest.com  
612-375-1700

### 🍷 May 18-20, 2007

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

### 🍷 May 23-27, 2007

New Orleans Wine and Food Experience  
New Orleans, LA  
www.nowfe.com  
504.529.9463

### 🍷 July 8-15, 2007

Midsummer Epicurean Delight  
Malliouhana Hotel and Spa  
Anguilla, British West Indies  
www.malliouhana.com

### 🍷 July 10-11, 2007

Northwest Rhone Rangers Tasting  
Seattle, Washington  
www.rhonerangers.org

### 🍷 July 12-15, 2007

Central Coast Wine Classic  
Shell Beach, California  
www.centralcoastwineclassic.org  
805.544.1285

### 🍷 July 22-24, 2007

Barbecue, Bourbon and Tablas  
Inn at Blackberry Farm  
Walland, Tennessee  
www.blackberryfarm.com  
800.557.8864

🍷 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



The logo features a stylized green vine with a leaf on the left. To its right, the word "TABLAS" is written in a bold, serif font. Above "TABLAS", the word "CREEK" is written in a smaller, all-caps serif font. Above "CREEK", the word "VINEYARD" is written in a very small, all-caps serif font. The entire logo is enclosed in a thin green border.