

TABLAS CREEK VINEYARD



The VINformer
Vol. 7, No. 3
August 2008

State of the Vineyard

Summer is in full swing here, and the vineyard is looking very healthy. We had just over 25 inches of rain this winter, about 90% of our annual average. After a relatively slow start to the growing season, including 18 frost nights after bud-break but relatively little frost damage, the warm weather in late May and June produced a burst of growth. The smoky weather we've had for the past few weeks from the fires to the north of us in Monterey County have not harmed the grapes, but have produced dazzling orange and yellow sunsets.

In the vineyard, after completing the year's weed control in June, we've focused on canopy management -- thinning the leaves to increase air circulation and expose more of the fruit to the sun. The leaf thinning also mitigates the problem of leafhoppers. By pulling and discarding the basal leaves on which the leaf hoppers lay their eggs, fewer larvae grow to adulthood and damage the vines. Veraison -- the time at which the berries change skin color and soften -- began at the end of July, and we are currently expecting harvest to begin slightly later than normal in mid-September. We're relieved that our crop levels look like they'll recover to near-normal levels after the tiny 2007 harvest.

In June, we completed the planting of our new block of vineyard at the extreme west-end of the property. The block ended up being slightly smaller than we'd predicted, and we added 5.5 new acres of vineyard in intensely chalky soils. We focused

See **VINEYARD**, page 4



Wine 101: Direct Shipping Three Years after *Granholm*

by Jason Haas

On the day that *Granholm v. Heald* was announced in 2005, there were impromptu celebrations around the country, stories in the national media about how the Supreme Court had sided with wine lovers and struck down restrictions on interstate wine shipment, and general euphoria among small and medium-sized wineries who rely on direct shipping. A closer reading of the decision in the ensuing days produced a more nuanced view, that the Supreme Court overturned a certain type of state protectionism and that the real-world consequences of this decision were likely to be on balance positive to wineries and consumers wishing to order wine from these wineries.

Slightly more than three years later, the results are complex. The net effects have been to allow more people in more places to receive wines direct from wineries, but the impacts have been far from uniformly positive for wineries and their customers.

When the *Granholm* decision was announced, we could ship to the thirteen states with reciprocal shipping laws. These states (AK, CA, CO, ID, IL, IA, MN, MO, NM, OR, WA, WV, and WI) allowed wines from the other twelve reciprocal states, with the stipulation that those states also allowed their wines.

See **DIRECT SHIPPING**, page 3

Featured Wine:
**2006 CÔTES DE TABLAS
BLANC**
Details on page 6

Focus Varietal: Tannat

Although we specialize in Rhône varieties, we continue to experiment with other grapes that we feel might thrive in the shallow rocky soils and dramatic summer climate of Tablas Creek. Tannat is one varietal that was suggested to us by the Perrins' French nurseryman, and it has indeed thrived here. Tannat's intense fruit, spice and tannins produce powerful wines capable of long aging.

Early History

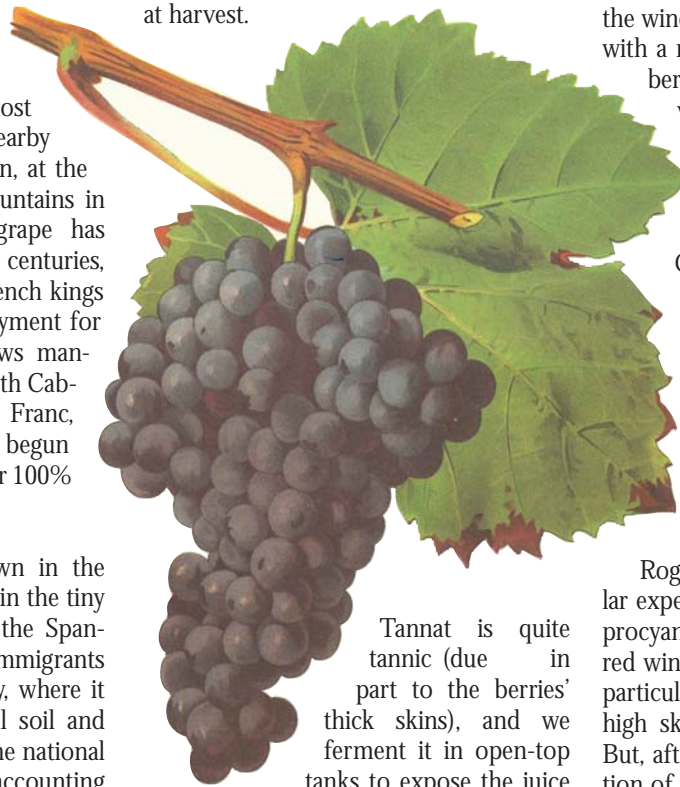
Though many scholars believe Tannat originated in the Basque region, Tannat is most closely associated with the nearby winemaking region of Madiran, at the foothills of the Pyrenees Mountains in southwestern France. The grape has been grown in that region for centuries, and 17th and 18th century French kings accepted Madiran wines as payment for taxes. Madiran appellation laws mandate that Tannat be blended with Cabernet Sauvignon or Cabernet Franc, but producers have recently begun receiving notable press for their 100% Tannat Madiran wines.

Tannat continues to be grown in the Basque country, most notably in the tiny appellation of Irouléguay, on the Spanish border. In 1870, Basque immigrants brought the grape to Uruguay, where it adapted perfectly to the local soil and climate. It has since become the national red grape variety of Uruguay, accounting for approximately one third of all wine produced in that country; more Tannat is grown in Uruguay than in the varietal's native France.

Tannat at Tablas Creek

We did not originally intend to produce a Tannat. When the Perrins' French nurseryman suggested we do so, we brought cuttings in and entered them into quarantine at the USDA station in Geneva, New York. In 1993, they were declared virus free and released to us. We planted just under an acre of Tannat in 1996, and received our first significant harvest in 2002.

In the vineyard, Tannat is one of the easiest varieties to grow. It is late ripening, frost hardy and a solid producer. Unlike other varieties (such as Grenache and Syrah), it is not prone to overproduction, and we do not have to thin the shoots to keep production down. Its berries have thick skins, which make it resistant to powdery mildew and botrytis. The sole difficulty with growing Tannat is its thick stems, which cling tightly to the berries and can be difficult to remove at harvest.



Tannat is quite tannic (due in part to the berries' thick skins), and we ferment it in open-top tanks to expose the juice to more oxygen and soften the tannins.

As is traditional in Madiran, we blend a small percentage (usually about 10%) of Cabernet Sauvignon from our nursery block into each year's Tannat bottling.

Tannat and the BATF

Although Tannat had existed in the University of California's vine collections since the 1890s, it had not yet been recognized by the Bureau of Alcohol, Tobacco and Firearms when we produced our first vintage in 2002.

When we decided to bottle it, we petitioned the BATF to recognize Tannat as a separate varietal, a process we had recently undergone with both Grenache Blanc and Counoise. In September of 2002, our petition was formally approved.

Aromas and Flavors

Tannat makes decidedly robust wines, with pronounced aromas of smoke and plum, significant tannins and a wonderfully spicy finish. Here at Tablas Creek, we've found the wines to be dense purple-red in color, with a nose of tobacco, smoke, and ripe berries. The rich palate has juicy flavors of plum and raspberry, with a long, generous finish. The tannins are impressive, but nicely balanced with the intense fruit and spice flavors of the wine. Our 2005 *Tannat* is wonderful now, but we believe that it will benefit from three to five years of bottle aging. Its smoky character makes it a perfect match for roasted meats and game, as well as sausages and strong aged cheeses.

Tannat and Health

Recent research, led by Dr. Roger Corder (a London cardiovascular expert) makes the case for oligomeric procyanidins (OPCs) as the source of red wine's health benefits. All red grapes, particularly those with thick skins and high skin-to-pulp ratios, contain OPCs. But, after measuring the OPC concentration of several common red wine grapes, Dr. Corder identifies Tannat as the grape with the greatest concentration. The real-life evidence of Tannat's benefits can be seen in the surprisingly long life spans of residents of the département of Gers in southwest France, whose local wine appellation is Madiran. Gers contains more than double the national average of men in their nineties. Madiran's principal grape is Tannat.

You can read a detailed analysis of the link between Tannat, heart health and longevity on the Tablas Creek blog. 🍷

DIRECT SHIPPING, from page 1

Geographically, they were clustered around the West Coast and the upper Midwest. None (with the exception of West Virginia) was near the East Coast or the South. The total population of the reciprocal states comprised just under 30% of the US population. The benefits of this system were that, as long as you were shipping to someone in one of these states, you needed to do very little compliance work and (outside of California) did not need to charge for or remit taxes.

Now, three years post-*Granholm*, we can ship to 26 states (AK, CA, CO, FL, ID, IL, IA, MI, MN, MO, NE, NV, NH, NM, NY, NC, OH, OR, SC, TX, VT, VA, WA, WV, WI and WY). We expect to receive approval to ship to Georgia within the next month. These 27 states comprise nearly 70% of the US population, and most of the rest border on at least one state to which we can ship wine. Our only “landlocked” states (where no bordering state allows direct shipment) are Mississippi and Rhode Island -- two of the smallest wine markets in the country.

Most shipping maps show 36 states legal shipping states. The discrepancy between their number and ours comes because of the varying levels of restriction and cost that states impose on wineries wishing to ship. Some (like Arizona and Massachusetts) restrict us from shipping because we're too large. Some (like Louisiana and Indiana) prohibit wineries from shipping if they also have a relationship with a distributor in the state. Some (like Kansas and Rhode Island) allow you to ship orders placed while the customer was on-site only. Others (like Hawaii and Connecticut) have such onerous reporting requirements that the business we could do does not justify the expense. Finally, the District of Columbia has such a low monthly limit (one quart per month) that shipping there is not practical.

This variability by state is a large part of the downside of the proliferation of state direct shipping laws post-*Granholm*. By and large, states have taken advantage of the portion of the Supreme Court decision that allows them to re-

coup the taxes they would otherwise have collected from an in-state sale of the same wine. Some states (like Texas) have made this relatively simple by applying a uniform state-wide tax rate and then distributing the revenue internally. Others (like New York) require that we collect the precise tax that would be charged at the point of delivery. So, in addition to any state taxes, we need also collect county and city taxes, and remit these to the appropriate agencies at the schedule they dictate. As you'd expect, this can be a nightmare. Different jurisdictions require reporting -- which can range in complexity from relatively simple to exceptionally detailed -- monthly, others quarterly, others annually.

The main cost to consumers is that (with the exception of the three remaining reciprocal states) we are now required to collect and remit taxes on the wines that we sell. The 21st Amendment that repealed Prohibition gives special authority to states to treat alcohol differently from other products. However, the Supreme Court has held that the Commerce Clause prohibits states from collecting taxes on most out-of-state sales. For example, you don't pay taxes on a book you order from Amazon.com unless you live in Amazon's home state of Washington. The Supreme Court last weighed in on the collection of taxes in interstate commerce in the 1992 decision *Quill Corp. v. North Dakota*, and affirmed the earlier rule that required a company to remit state taxes only if it has a “nexus” in that state. The decision looked specifically at a mail-order business, but it has been held to apply equally to Internet commerce.

Yet, nearly all of the new direct shipping laws require wineries to collect and remit taxes on their sales. Interestingly, I can't distinguish how this conflict between the 21st Amendment and the Commerce Clause differs materially from the one ruled on in *Granholm*. Yet, when the states' Attorneys General argued in *Granholm* that they had a “legitimate local purpose” in collecting taxes on the sales of wine within their borders (as a justification for prohibiting untaxed out-of-state sales) Justice Kennedy specifically rebutted their concerns by suggesting that wineries remit taxes.

This imposition of formerly-uncollected taxes amounts to a surcharge of between 6% and 10%, depending on the location where the wine is delivered. On the volume of sales even of a relatively small winery like us, this adds up.

It is a real challenge for a small winery, with little or no staff, to navigate this labyrinth. Some small wineries have simply abandoned shipping to the non-reciprocal states, and therefore have seen their market shrink rather than grow in the last three years. However, a handful of companies specializing in compliance have moved in to fill the void. We use what is probably the market leader, ShipCompliant, and it has made the process much easier. For a fee of a few hundred dollars per month, we filter our sales through their software and have state and local compliance documents generated automatically. Of course, there have been other costs in setting up and integrating this system with both our Web front-end and our accounting back-end systems.

Another hidden cost to consumers has been the erosion of rights to receive out-of-state shipments from wine retailers. The *Granholm* decision specifically addresses wineries, and many states have taken the (in my mind, constitutionally indefensible) position that it was not intended to apply to other sellers of wine. The Wine & Spirits Wholesalers of America has been tireless in the face of public ridicule and judicial rebuke in opposing any expansions of direct shipping privileges, and the newly formed Specialty Wine Retailers Association has only recently begun mobilizing to protect retailers' shipping rights. Meanwhile, several states, most notably Illinois, have stripped their consumers of the rights to order wine from out-of-state retailers.

It's clear that states, given a sliver of opportunity, have found justifications for imposing and collecting taxes and for favoring businesses licensed by and in that state. One can only imagine how discouraging it would be for business in general, if every product had to navigate the same patchwork of regulatory challenges that producers of wine face. 🍷

VINEYARD, from page 1

on varietals we always wish we have more of when we're blending: Mourvèdre (1.8 acres), Vermentino (1.4 acres) and Grenache Blanc (2.3 acres).

In the winery, we have nearly completed the bottling of our 2006 reds and 2007 whites. Our aromatic whites were bottled (under screwcap) in May along with all four single-varietal reds. One of these was our first-ever varietal Grenache! The 2006 *Esprit de Beaucautel* and *Panoplie*, as well as the 2007 *Roussanne* and our dessert wines, went into bottle the first week of July. We will complete 2008 bottling in September with the 2007 *Esprit de Beaucautel Blanc*. Both vintages look tremendous, and we are excited to begin showing the wines this fall. We just wish there were more of the 2007 whites.

The red lots from the 2007 harvest have been assembled, and they now fill fourteen foudres in the cellar. We'll be blending these over the next few months. All the 2007 wines are notably intense, with electric color and powerful flavors.

In the market, we have just completed the busy wine festival season, including the annual Hospice du Rhone event, the Paso Robles Wine Festival, the Atascadero Wine Festival, and the Central Coast Wine Classic, all of which were held locally. Out of town wine festivals have also been plentiful; we attended Savor Dallas, the Texas Hill Country Festival in Austin, the Charlotte Food and Wine Festival in North Carolina, and the New Orleans Food and Wine Experience. Look for a complete listing of our upcoming events on our website, www.tablascreek.com/upcomingevents.html 🍷



“The ice goes in here...”

Eli Haas, age 3, explains the workings of the copper wine chiller to brother Sebastian (10 months) and mom Meghan Dunn at the vineyard during the Paso Robles Wine Festival. The May festival marked the debut of the 2007 *Rosé*, and we hosted our fourth annual cured salmon tasting on Sunday morning.

VINsiders' Corner

October Wine Club Shipment

We're really excited about the upcoming Fall 2008 wine club shipment. It will include:

🍷 2 bottles of the 2006 *Esprit de Beaucautel*, our signature Mourvèdre-based wine. Robert Parker called this wine a “superb effort” and gave it a score of 91-93.

🍷 1 bottle of the 2007 *Esprit de Beaucautel Blanc*, our signature Roussanne-based white wine, which will not be released nationally until early 2009. Robert Parker awarded this wine 92-94 points.

🍷 1 bottle of 2006 *Syrah*, our dark, lush and spicy single varietal Syrah.

🍷 1 bottle of the vibrant and juicy 2006 *Counoise*, our third ever bottling of this traditional Rhône grape.

🍷 1 bottle of 2007 *Vermentino*, a delightfully clean and citrusy wine that is consistently a VINsider favorite.

The shipment will leave the winery on Tuesday, October 21. Local VINsiders and those in town for Harvest Festival can pick up their shipments starting Friday, October 17. If you need to make any changes to your VINsider record (i.e., credit card number or expiration date, shipping address, etc), please do so as soon as possible by contacting Nicole Getty at vinsider@tablascreek.com or 805.237.1231 x39.

Fall VINsider Tasting Party

Mark your calendars now for our shipment tasting party here at the vineyard on Saturday, November 1 from 6:00 to 8:00 pm. Pick up your Fall 2008 shipment while you join us for a tasting of the wines in the Fall offering. Wines from the shipment will be available for an additional 5% off that night only. The event is free for VINsiders and \$15 for their guests; please RSVP by October 24 to events@tablascreek.com or 805.237.1231 x39.



WINE ORDER FORM

AUGUST 2008

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: \$15.00
7-12 bottles: \$25.00

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

1-6 bottles: \$25.00
7-12 bottles: \$35.00

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

1- 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

QUANTITY

LIST PRICE

VINSIDER PRICE

TOTAL

FEATURED WINE [15% DISCOUNT IS REFLECTED IN PRICE]

CÔTES DE TABLAS BLANC 2006

_____ \$18.70 \$14.30 _____

WHITE AND ROSÉ WINES

ESPRIT DE BEAUCASTEL BLANC 2006

_____ \$40.00 \$32.00 _____

VERMENTINO 2006

_____ \$27.00 \$21.60 _____

GRENACHE BLANC 2006

_____ \$27.00 \$21.60 _____

BERGERON 2006 (3 bottle limit)

_____ \$27.00 \$21.60 _____

ESPRIT DE BEAUCASTEL BLANC 2005

_____ \$35.00 \$28.00 _____

ROUSSANNE 2005

_____ \$27.00 \$21.60 _____

ROSÉ 2007

_____ \$27.00 \$21.60 _____

RED WINES

CÔTES DE TABLAS 2006 (Screwcap)

_____ \$25.00 \$20.00 _____

CÔTES DE TABLAS 2006 (Cork)

_____ \$25.00 \$20.00 _____

ESPRIT DE BEAUCASTEL 2005

_____ \$45.00 \$36.00 _____

TANNAT 2005 (6 bottle limit)

_____ \$35.00 \$28.00 _____

SYRAH 2005

_____ \$35.00 \$28.00 _____

ESPRIT DE BEAUCASTEL 2004

_____ \$45.00 \$36.00 _____

DESSERT WINES

VIN DE PAILLE 2005

_____ \$65.00 \$52.00 _____

VIN DE PAILLE SACREROUGE 2005

_____ \$45.00 \$36.00 _____

SUBTOTAL

DISCOUNT

7.25% 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** vinsider@tablascreek.com :: **order online** at www.tablascreek.com

FEATURED WINE: 2006 CÔTES DE TABLAS BLANC

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 Côtes de Tablas Blanc, featured from August 1 through August 31, 2008.

Tasting Notes: The 2006 *Côtes de Tablas Blanc* is blend in the style of French Côtes du Rhône whites. It features spicy aromas of herbs, stone fruits and minerals, which are followed in the mouth by apricot flavors, rich texture, bright acidity, and a long, clean peachy finish.

Suggested Food Pairings: The 2006 *Côtes de Tablas Blanc* is a terrific food wine. It is particularly good with seafood, including scallops, ceviche and light fish (such as halibut or sole) with tropical salsa. Green salads with avocado and citrus dressing are also a delicious match for the wine.

Wine Pairing: Moules Marinières

This classic Provençal recipe has dozens of variations, all of which pair beautifully with aromatic white Rhône wines like the 2006 *Côtes Blanc*. The Haas family version below is remarkably simple. You can vary it by adding a little chopped garlic or some fennel slices along with the shallots, or for a richer version, stir in a few tablespoons of cream or creme fraiche before pouring the broth over the mussels. *Serves 2.*

Ingredients

2 pounds cleaned mussels
3 large shallots, finely chopped
1/2 cup white wine
1/2 cup water
4 tbsp. extra virgin olive oil
small bunch of parsley, roughly chopped
sea salt
freshly ground pepper

Clean the mussels carefully, rinsing thoroughly to remove as much sand and grit as possible. Discard any that are already open and do not close when you tap them.

Place the shallots in a saucepan with the wine, water, olive oil and salt to taste.

Bring the liquid very quickly to a galloping boil, then add the cleaned mussels.

Cover the pan for the first few minutes, then uncover and remove the mussels to a heated bowl as they open.

To serve, pour the sauce over the mussels, and top with chopped parsley and freshly ground pepper.

Serve with crusty bread, and dip the bread into the excess sauce.

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

Saturday, August 16 **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 2006 *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!

Saturday, September 13 **Harvest and Winemaking Seminar**

9:00 AM

Winemaker and Vineyard Manager Neil Collins will lead this seminar on grape analysis, harvest and winemaking. He and the Tablas Creek vineyard and cellar staff walk participants through the process of testing grapes for ripeness, both through traditional examination of physiological characteristics and more modern chemical analyses of sugars, acids, and pH. Participants who wish to do so will have an opportunity to work for about an hour in the harvest, followed by a hands-on demonstration of the destemming process and typical cellar techniques including hand punch-downs and pump-overs of fermenting tanks. The day will conclude with a field lunch prepared by our vineyard crew. The event is free for VINSiders and \$20 for guests. Space is limited and reservations are required.

Saturday, October 18 **Best of the West: Far Out Wineries Tasting**

10:00 AM

Join us for the Far Out Wineries' signature annual event: a celebration of the Paso Robles west side! Winemakers and owners from each of the sixteen Far Out Wineries will showcase their top wine as they impart insight into their winemaking philosophy and vineyard operations. The seminar will be held at Opolo Winery and Vineyard, and sells out quickly. For tickets, call 805.237.0138

Friday through Sunday, October 17-19 **Paso Robles Harvest Wine Weekend**

Tablas Creek will celebrate the Paso Robles Harvest Wine weekend with several winery events. We kick off the weekend on Friday evening with a winemaker dinner at Villa Creek restaurant. Chef Tom Fundaro will create a delicious meal focused on the bountiful local harvest, each course paired with Tablas Creek wines. Founders Bob and Barbara Haas will host and speak about the wines and pairings. The cost is \$85 for VINSiders and \$100 for their guests. Please contact Nicole Getty at Tablas Creek for more information or to make reservations. Seating is limited to 35, so reserve now! On Saturday, come out the tasting room to enjoy hand-crafted *asada* tacos, from noon until the food is gone. Tacos are free with tasting fee, and no reservations are required. Wine club members can also pick up their Fall shipments at the winery starting Friday, October 17. We hope to see you there!

Friday through Sunday, November 28-30 **Holiday Open House**

After eating your fill at Thanksgiving dinner (accompanied by Tablas Creek wines, of course!), come out to the Tablas Creek tasting room to sample an assortment of gift ideas for the holidays. The open house and gift showcase is free to all, and no reservations are necessary.

Sunday, December 7 **En Primeur Tasting and Futures Offering**

1:00 PM

VINSiders are invited to join Tablas Creek's winemakers for the fifth annual barrel tasting and sale *en primeur* of Tablas Creek's remarkable red wines from the outstanding 2007 vintage. Offering wine *en primeur* is a time-honored French tradition most often associated with first-growth Bordeaux estates. In outstanding vintages, valued customers are offered the opportunity to secure a limited quantity of sought-after wines at a special price in advance of bottling and subsequent general release. VINSiders will receive an invitation and reservation form in the mail in early November.

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

August 7, 2008

Winemaker Dinner
Lodge at Torrey Pines
San Diego, California
858.453.4420

August 24-25, 2008

Family Winemakers Tasting
Fort Mason Center
San Francisco, California
www.familywinemakers.org

August 28, 2008

Taste of Paso
San Jose, California
www.tastepasowines.com
800.549.9463

September 24-28, 2008

Santa Fe Wine and Chile Fiesta
Santa Fe, New Mexico
www.santafewineandchile.org
505.438.8060

October 16-18, 2008

California Wine Experience
New York, New York
www.winespectator.com

October 17-19, 2008

Paso Robles Harvest Festival
Paso Robles, California
www.pasowines.com
805.239.8463

November 12-16, 2008

San Diego Bay Wine and Food Festival
La Mesa, California
www.worldofwineevents.com
619.342.7337

December 2-4 2008

Yosemite Vintners' Holidays
Ahwahnee Hotel
Yosemite Park, CA
www.yosemitepark.com
559.252.4848

 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
