

TABLAS CREEK VINEYARD



The VINformer
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December 2012

Harvest Report

The 2012 harvest finished on October 31, with the last “clean-up” pick of the late-ripening blocks where we left the clusters that weren’t quite ready on our previous time through. Typically, these pickings are a little ugly, with fruit not in the best condition, and there are times when they don’t make it into our estate wines. But this year, even this final pick came in looking great and with nice numbers. This is a fitting summation of the 2012 harvest: consistently high quality from beginning to end, and across all the varieties we grow.

The final yields look very much like those from 2010 -- a little higher on the whites and a little lower on the reds -- much more than they resemble the frost-diminished 2011 or 2009 vintages. We brought in 356 tons of grapes; of those, 154 tons were white and 202 tons were red. The yields per acre are actually a touch lower than 2010 (about 3.4 tons/acre instead of 3.5) as we brought about 6 additional acres into full production in the last two years, divided more or less evenly between Vermentino, Grenache Blanc and Mourvèdre. We saw an increase in Roussanne yields this year compared to 2010, as maybe as much as a quarter of our Roussanne didn’t make it in the cool, late-ripening 2010 vintage. There was also a decline in the Mourvèdre harvest this year, attributable to the sunburn that disproportionately afflicted Mourvèdre in the two weeks of early August heat. Mourvèdre, with its relatively sparse canopy, tends to be damaged by sunburn more easily than leafier varieties.

We target yields between 3 and 3.5 tons per acre as the sweet spot for expression of place. Too much more than that, and intensity can be compromised. Too much less

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Vineyard Manager David Maduena oversees the harvest of Mourvèdre.

Wine 101: Don’t Drink and Dilute

by Jason Haas



I spent a week in November on the road, making stops in New York, Portland, and Seattle. At each stop, I found myself confronted with tasters whose first action upon reaching my table was to pour water into their tasting glasses so as to rinse out whatever was in the their glass and start “fresh”. I’ve always hated this practice, since at best, you dilute the wine, and at worst you change its flavors, often dramatically, with chlorine or other minerals that were in the water. When I got back to the vineyard, I asked Winemaker Ryan Hebert if he could figure out how much the residual water left in a glass after a rinse actually dilutes the wine you pour in. It’s more than you’d think.

To answer the question, Ryan mimicked what we typically see at tastings: where a taster pours water into a glass, swirls it around a bit, and then dumps it, holding it upside down for about a second. That’s pretty much normal; some people are more rigorous and shake their glass to the extent that I worry the stem will snap, while others don’t even empty the water fully. Then, he measured the difference in the wine’s alcohol levels with and with-

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Focus Varietal: Grenache Noir

Grenache, (also known as Grenache Noir, to distinguish it from its white counterpart Grenache Blanc) is the most widely planted grape in the southern Rhône Valley, and the second most widely planted varietal in the world. It is most often blended (with Syrah and Mourvèdre in France and Australia, and with Tempranillo in Rioja), but reaches its peak in the wines of Châteauneuf-du-Pape, where it comprises 70% of the appellation's acreage. Château de Beaucastel uses between 35% and 50% Grenache in its Beaucastel red, and some producers (most notably Château Rayas) produce Châteauneuf-du-Pape wines that are virtually 100% Grenache.

Early History

Grenache appears to have originated in Spain, most likely in the northern province of Aragon. From Aragon, it spread throughout the vineyards of Spain and the Mediterranean in conjunction with the reach of the kingdom of Aragon, which at times included Roussillon and Sardinia. By the early 18th century, the varietal had expanded into Languedoc and Provence.

The phylloxera epidemic of the late 19th century indirectly increased European plantings of Grenache when vineyards were replanted not with the native varieties but with the hardy, easy to graft Grenache. In southern France, the percentage of Grenache plantings after the phylloxera infestation increased significantly, replacing the previously abundant Mourvèdre.

Grenache was brought to California in the 1860s, where its erect carriage, vigor and resistance to drought made it a popular planting choice. It came to occupy second place in vineyard planting after Carignan and was an element in wine producers' branded field blends. Unfortunately, this usage encouraged growers to select cuttings from the most productive vines, increasing grape production but reducing the overall quality of the vines. In recent years, Grenache plantings in California have declined, as the varietal is replaced by the more popular Cabernet Sauvignon and Merlot; currently there are 9,600 acres planted in California.

However, while overall Grenache acreage has declined (largely low quality plantings

in the Central Valley), the varietal has at the same time undergone a resurgence in popularity. Newly available high-quality clones, including those from Tablas Creek, have encouraged hundreds of new plantings in California, including nearly 1000 new acres in high-quality coastal and mountain AVA's, particularly in Santa Barbara County and Paso Robles.

Grenache at Tablas Creek

We imported our Grenache Noir cuttings in 1990 (along with its close cousin, Grenache Blanc) from France, where



Jacques Perrin at Château de Beaucastel had worked tirelessly to regenerate high quality Grenache vines.

The Perrins feel that vine age is essential in making top quality Grenache, so it should have been unsurprising that it took us longer to become happy with our Grenache than with any of our other varieties. Our initial expectations were that we would produce wines that were one-third or more Grenache, and we planted the vineyard accordingly. However, the early harvests of Grenache showed little of the depth that we wanted, and had aggressive front-palate tannins that were in striking contrast to the smoothness of Mourvèdre and Syrah. It has only been since the 2005 vintage that we have been really happy with the variety's performance, and only since 2006 that we've felt Grenache balanced enough to produce it as a varietal wine.

We have steadily increased the percentage of Grenache in our *Esprit de Beaucastel* since 2002: from just 10% in 2002 up to 30% in the 2010.

Aromas and Flavors

Grenache produces wines with high concentrations of fruit, tannin, and acids. Its flavors are most typically currant, cherry, and raisin, and its aromas are of black pepper, menthol, and licorice. Although many California Grenache clones produce simple, fruity wines which tend to be pale in color, our French clones produce brilliant ruby red wines which are heady in alcohol (usually 15% or higher), and intensely fruity and fat.

For our signature *Esprit de Beaucastel*, Grenache is typically our #2 varietal (behind Mourvèdre and slightly ahead of Syrah) and opens up those more closed, reductive varieties. The varietal can thrive in a lead role in a fruity, forward wine as in our Grenache-based *Côtes de Tablas*. We have also produced a varietal Grenache each year since 2006.

Grenache in the Vineyard and Cellar

Grenache is a vigorous variety with upright shoots that lends itself to "head training"; it is widely cultivated in this manner in France and in Spain. At Tablas Creek, our new Grenache plantings on Scruffy Hill are head trained; elsewhere on the vineyard, the varietal is cultivated in double cordon fashion with six fruiting canes, each with two buds. The varietal's vigor gives it the potential to be a heavy producer. Despite our shoot thinning, we are usually obliged to fruit-prune during the growing season to keep the bunch count to ten or twelve clusters per vine. At harvest, it is notable for its high acidity even at relatively high sugar levels.

In the cellar, we typically ferment Grenache in closed stainless steel fermenters or large upright oak casks, to counteract Grenache's tendency toward oxidation, and age Grenache-based wines in 1200-gallon oak foudres, whose thicker oak staves permit less oxygen to penetrate the wine.

In the bottle, Grenache-dominated wines tend to drink well younger than those based on Syrah or Mourvèdre, but the best can still age for up to two decades. 🍷

Four New Varietals Released from Quarantine

Between 1989 and 2000, we imported from France the seven most important Châteauneuf-du-Pape grapes: Mourvèdre, Grenache, Syrah, Counoise, Roussanne, Grenache Blanc and Picpoul. In 2003, we decided to bring in the rest: Bourboulenc, Cinsault, Clairette, Muscardin, Picardan, Terret Noir and Vaccarèse. The vines were only available as field cuttings, so the quarantine and virus clean-up at U.C. Davis took time. We received the first two of these (Terret Noir and Clairette) in 2010 and just received news that Cinsault, Picardan, Vaccarèse, and Bourboulenc are being released. When we get Muscardin (hopefully in 2014) it will complete the virus-free collection of all the authorized Châteauneuf-du-Pape varietals in the United States.

We look forward to seeing what these grapes will do in Paso Robles. The success we and others in California have had with our other formerly unknown varieties such as Counoise, Grenache Blanc, and Picpoul Blanc makes us hopeful.



- **Bourboulenc** is a vigorous and late budding white grape, which should be good news in our frequent spring frosts. It ripens late and maintains moderate sugars and good acidity.

- **Picardan** is also a late budding white variety that gives a pale colored wine with good acidity. This grape is one on which there is the least information available; we'll likely be planting the first new block anywhere in the world in several decades.



- **Terret Noir** is one of the Languedoc's oldest red varieties. It too buds late, and in southern France brings lightness and freshness to its blends with varietals such as Grenache. We hope that it will do the same thing in our vineyard.

- **Vaccarèse** is a late budding variety that, according to the ampelographer Pierre Galet is said to have an "uncontestable original floral aroma, a fresh and elegant taste, particularly interesting for modifying the alcoholic ardor of the Grenache in the rosé wines of Chusclan and the red wines of Châteauneuf-du-Pape."



The next step is to multiply and graft the bud material. Once the vines are propagated in sufficient quantities, we'll plant a small block (perhaps a half-acre) of each and wait three years to get our first crop. Then will we start to see what they're good for.



Tablas Creek in Big Sky Country!

We were honored to participate in the Montana Master Chefs Event, held at Paws Up Resort outside of Missoula at the end of September. A beautiful setting for a fun wine and food festival!

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out the water. What he found was that in a one-ounce pour, the alcohol level is reduced by 6.9% thanks to the water in the glass. That means that when you add an ounce (29.6ml) of wine, you end up with 2.1ml of water as well, diluting a wine that is 13.5% alcohol nearly a full percent to 12.6% and weakening all the other flavors similarly. Calculated another way, we would get the same effect by pouring roughly eleven gallons of water into each ton of grapes.

Do you think that this impacts the taste? You bet. And it impacts the texture more, thinning out a wine and shortening its finish. This all happens even with distilled water, which is free of mineral content. Using mineral water, filtered water, or tap water can have even more unpredictable effects. We tried the same experiment with filtered water and found that the high mineral content dropped the amount of malic acid in our sample (the 2011 *Picpoul Blanc*) from 0.21 grams per liter to 0.08 grams per liter, presumably because the acids in the wine bonded with the basic particles in the mineral-rich water. And I've seen people rinse with water that was so chlorinated that I can't imagine the wine tasting remotely like it was intended.

So what to do at a wine tasting? First, don't feel that you need to rinse at all, unless you're trying to get an unusually strong flavor out of your glass, or you're moving back from red to white. Remember that most wine tastes -- and is structured, from a chemical standpoint -- a lot more like most other wines than it does like water, so the little bit of Chardonnay you have in your glass is going to impact your next taste of Syrah much less than an equivalent amount of water would. And if necessary, try to rinse your glass out with a little of the wine that you'll be putting into it next. It doesn't take much, and the winery representative who's pouring the wine will likely be pleased that you care enough to taste the wine properly. You'll make your pourer even happier if you make it clear in advance that you'd like a rinse; it's always sad when you present a full pour of a scarce wine just to see the taster swirl it around, dump it out, and hold their empty glass back out at you. 🍷

and the wines can be so dense that they express the fruit and structure more than the soil. Of course, we take what we get; our yields in 2011 were about 2.3 tons per acre. Sugar levels at harvest (this year, an average Brix of 22.8) did climb a bit from the lows we saw in 2011, but are still on the lower side of what we've seen historically. This is consistent with our belief that older vines produce full flavors at lower sugar levels than young vines do.

In duration, the harvest was somewhat short compared to usual, taking 55 days between the beginning (September 5th) and the end (October 31st). By contrast, 2011's harvest took 51 days, 2010 took 59 days, 2009 took 64 days, 2008 took 58 days and 2007 took 66 days.

This compressed schedule combined with the healthy yields to produce a relentless pace for our cellar team. By the end of harvest, everyone was glad for the slower pace of the winter season.

The quality of the fruit looks tremendous, and the lots we harvested in early September are already tasting good: luscious yet with balance. We'll learn a lot more over coming weeks as the later-ripening lots finish fermentation and start becoming tasteable, but we're happy with what we're seeing so far.

Now that everything is in and winter is upon us, our winemaking team of Neil Collins, Ryan Hebert and Chelsea Magnusson will start the long process of evaluating what we've got and starting to piece together the first blends. Meanwhile, the vineyard has gone dormant and we've seeded the cover drop that will hold down erosion, replenish the soil, and feed our animal herd in the coming months. The weather is cooperating as well; a big storm at the end of November/beginning of December dropped nearly six inches of rain: one quarter of our average annual total. 🍷



Happy Holidays from Sebastian (5) and Eli Haas (7), and all of us at Tablas Creek!

Recent Press

In his August 2012 reviews, Antonio Galloni of Robert Parker's *Wine Advocate* awarded 17 Tablas Creek wines 90+ point ratings, including the 2010 *Mourvèdre* (92), 2009 *Esprit de Beaucastel* (94), 2010 *Vin de Paille "Sacrèrouge"* (93) and 2009 *Panoplie* (95). He concluded of Tablas: "a world class winery that excels at so many things".

In November, we received our annual review from Josh Reynolds of Steve Tanzer's *International Wine Cellar*. Josh is a conservative scorer, so we were excited to see that he'd given 20 of our wines 90 points or higher. Some highlights:

- * 2010 *Esprit de Beaucastel* (92 points, "silky, sweet and long, with resonating floral notes and excellent focus")
- * 2010 *En Gobelet* (92 points, "silky texture and deep raspberry and floral pastille flavors")
- * 2011 *Roussanne* (91 points, "clings with impressive authority, showing the viscosity and power of a red wine")
- * 2010 *Panoplie* (94 points, "Sexy... I have little doubt that this wine will age gracefully but it's delicious right now")
- * 2010 *Vin de Paille "Quintessence"* (95 points, "very impressive energy for such a rich, sweet, even decadent wine").

2011 Petit Manseng Released!

We are ready to release our 2011 *Petit Manseng*! *Petit Manseng*, a white grape traditional to France's southwest, has made admired but not widely disseminated sweet wines for centuries in the region of Jurançon. The 2011 *Petit Manseng* will be familiar to lovers of Alsatian Rieslings, rich but tangy, tropical yet clean. It has aromas and flavors of pineapple, ginger, mango, honey and preserved lemon, as well as white flowers and spice. It is lightly sweet but shows excellent freshness, and finishes clean and dry with a lingering flavor of lemon zest. We expect it to age gracefully for at least a decade. We only made one barrel, and are limiting purchases to four bottles per customer. Please tell us what you think! 🍷

TABLAS CREEK VINEYARD



WINE ORDER FORM DECEMBER 2012

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. VINdependents receive a discount of 20% on orders of a case or more and 10% 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, GA*,HI, IA, IL, KS*,
MD*, ME*, MI*, MN, MO, NC*,
NE*, NH*, NY*, OH*, SC*, TN*,
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	VINDEPENDENT PRICE	VINSIDER PRICE	TOTAL
SPECIAL PACKAGES					
2012 HOLIDAY PACK <i>(shipping included)</i>	_____	\$95.00	\$85.50	\$76.00	_____
WHITE WINES					
PATELIN DE TABLAS BLANC 2011	_____	\$20.00	\$18.00	\$16.00	_____
CÔTES DE TABLAS BLANC 2011	_____	\$27.00	\$24.30	\$21.60	_____
ESPRIT DE BEAUCASTEL BLANC 2010 <i>(12 bottle limit)</i>	_____	\$40.00	\$36.00	\$32.00	_____
MARSANNE 2011	_____	\$30.00	\$27.00	\$24.00	_____
GRENACHE BLANC 2011	_____	\$27.00	\$24.30	\$21.60	_____
PETIT MANSENG 2011 <i>(4 bottle limit)</i>	_____	\$35.00	\$31.50	\$28.00	_____
ROUSSANNE 2010	_____	\$30.00	\$27.00	\$24.00	_____
RED WINES					
PATELIN DE TABLAS 2011	_____	\$20.00	\$18.00	\$16.00	_____
CÔTES DE TABLAS 2010	_____	\$30.00	\$27.00	\$24.00	_____
ESPRIT DE BEAUCASTEL 2010 <i>(12 bottle limit)</i>	_____	\$55.00	\$49.50	\$44.00	_____
MOURVÈDRE 2010 <i>(12 bottle limit)</i>	_____	\$40.00	\$36.00	\$32.00	_____
COUNOISE 2010 <i>(6 bottle limit)</i>	_____	\$35.00	\$31.50	\$28.00	_____
TANNAT 2010 <i>(6 bottle limit)</i>	_____	\$40.00	\$36.00	\$32.00	_____
CABERNET 2010 <i>(4 bottle limit)</i>	_____	\$40.00	\$36.00	\$32.00	_____
EN GOBELET 2010 <i>(6 bottle limit)</i>	_____	\$45.00	\$40.50	\$36.00	_____

SUBTOTAL _____

5% CASE DISCOUNT *(IF APPLICABLE)* _____

STATE AND LOCAL TAXES WILL BE APPLIED

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/AmEx #: _____

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

HOLIDAY GIFT IDEAS



2012 Holiday Pack

2012 HOLIDAY PACK

This limited holiday package includes a bottle each of our two newest signature wines: the 2010 *Esprit de Beaucastel* and the 2010 *Esprit de Beaucastel Blanc* in a special decorative gift box. In addition, we're including shipping at no extra charge on the gift packs to any address in any of the 33 states we can ship to. Just \$95 per pack, and just \$76 per pack for VINsider Wine Club members, shipping included.

These special holiday packs will only be available for pickup or shipment until the end of December. For gift orders, we are happy to enclose a holiday message.

GIFT CARDS

Know that your special someone is a wine lover, but unsure what wines to choose? Give a Tablas Creek Vineyard gift card, available in any denomination. This can be delivered with a holiday message of your choice, and is valid for purchases in person, online, and over the phone. Look for the "Gift Cards" section on the Tablas Creek online order form.

GIFT VINSIDER MEMBERSHIPS

VINsider Wine Club memberships make wonderful gifts. Choose a 6-month or 12-month duration, and your recipient will receive all the benefits of membership, including semi-annual wine shipments, discounts and free tastings at the winery, and free or discounted admission to educational and recreational events. You can order a gift membership online, or contact Nicole Getty at 805.237.1231 x39.

Wine Pairing: Carrot, Leek and Potato Soup

With winter upon us, a good soup recipe is always welcome. This Haas family favorite is a good match for the *Esprit de Beaucastel Blanc*. The richness of the Roussanne in the *Esprit Blanc* nicely complements the combination of earthiness and creaminess of the root vegetables. Serve it with a simple green salad and crusty bread for a perfect comforting winter meal.

Serves 4

Ingredients

- 1 lb. potatoes, peeled and chopped
- 3 large carrots, chopped
- 2 large leeks, finely sliced
- 3 tbsp. butter
- 2 cups water
- 2 cups chicken broth
- salt to taste
- cream (for garnish)
- 3 tbsp finely chopped parsley (for garnish)

Melt the butter in a stock pot, add the leeks and carrots over medium-low heat. Stir to thoroughly coat vegetables with butter, and saute for about 5 minutes. Do not let leeks brown.

Add the potatoes, the chicken stock, the water, and salt.

Bring to a boil, then reduce heat and simmer for 20 to 25 minutes, until vegetables are soft.

Remove from heat, and use an immersion blender to puree. Correct seasonings.

Ladle into bowls, and serve with a swirl of cream and a sprinkling of parsley.

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

January 18-21
Martin Luther King Jr Day Benefit Weekend
Far Out Wineries

On Martin Luther King weekend, join the Far Out Wineries as they raise money for the Cancer Support Community of San Luis Obispo. All weekend, the seventeen member wineries will be donating 10% of all tasting room sales to support cancer patients and their families. The different wineries have each come up with their own weekend activities and promotions; we'll be previewing the wines in the spring 2013 VINsider Wine Club shipment, including the 94-96 point 2010 *Panoplie* in its only pre-shipment public appearance. No reservations are necessary.

Sunday, February 17 **10:30 AM**
Paso Robles Rhone Rangers Experience

On the Sunday of President's Day Weekend, Tablas Creek will join the 40+ members of the Paso Robles Rhone Rangers chapter for a day celebrating the vibrant Rhone community in Paso Robles. Events include a fun and educational "Rhone essentials" seminar, a vintners' lunch, and a Grand Tasting and silent auction featuring over 150 Paso Robles Rhone-style wines. The day's events will take place at Broken Earth Winery on Highway 46 just east of Paso Robles. Tickets for the full slate of activities, including the seminar and lunch (10:30am-1:00pm) and the Grand Tasting (1:30pm-4:00pm) are \$85, and tickets for the Grand Tasting alone are just \$25. Qualified trade is admitted free to the Grand Tasting. For tickets or more information visit rhonerangers.org.

Saturday, March 18 **10:00 AM**
Zin Summit XI
Far Out Wineries

No, we don't make a Zinfandel, but we won't let that prevent us from enjoying the annual Paso Robles Zinfandel Festival! We'll be pouring at the annual "Zinfandel and More" seminar organized by the Far Out Wineries. The event will include a walk-around tasting in the caves at JUSTIN winery, seminars with the winemakers, and an opportunity to meet the principals of the Far Out Wineries. The cost is \$55 per person. Tickets will be available in January; the event always sells out so get your tickets soon. Call 805.237.0138 for reservations or more details.

Saturday, April 13 **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 then will set you loose with graduated cylinders to produce your own blend. This event is extremely popular and sells out quickly. The cost is \$30 for VINsiders and \$40 for guests. Space is limited and reservations are required; contact us at events@tablascreek.com or 805.237.1231 x34.

July 3 - July 11, 2013 **Cruise the Mediterranean with Tablas Creek!**

We are thrilled to announce the first ever Tablas Creek-sponsored Mediterranean cruise in the summer of 2013, aboard Azamara Club Cruises' 694-passenger ship *Azamara Journey*. Our eight-night cruise begins July 3rd in Monte Carlo and includes stops in Monte Carlo, Nice, Calvi, Cannes, St. Tropez, Marseilles, and Barcelona. Winemaker Neil Collins will be hosting the events onboard that include a welcome reception, a multi-course winemaker dinner and a special seminar and wine tasting in which we delve into the blending of our *Esprit de Beaucastel* and *Esprit de Beaucastel Blanc* wines. The highlight of the trip will be a visit to our sister winery Château de Beaucastel in Châteauneuf-du-Pape for an estate tour with the Perrin family and a fabulous wine-paired meal prepared by their Michelin-starred chef Laurent Deconick. Prices start at \$2,445 per person (not including round-trip air) and early bookers will receive a \$100 onboard spending credit. Visit our Travel Partners website for more information: www.foodandwinetrails.com/tablascreek2013 or call (800) 367-5348. We hope you will join us!



Tablas on Tour: National Events

January 20, 2013

Santa Barbara Winter Wine Classic
Fess Parker Doubletree Resort
Santa Barbara, California
www.californiawinefestival.com

January 27, 2013

Forks and Corks Grand Tasting
Ringling Museum of Art
Sarasota, Florida
www.freshoriginals.com/forksandcorks

February 20, 2013

Wine Dinner at 31st Union
San Mateo, California
650.458.0049
www.31stunion.com

February 21-22, 2013

In-store Tasting at K&L Wines
San Francisco, California
Redwood City, California
www.klwines.com

March 9, 2013

Laguna Beach Uncorked
Laguna Beach, California
949.497.9229
www.lagunabeachinfo.com

March 10-11, 2013

Family Winemakers of California Tasting
Del Mar Fairgrounds
Del Mar, California
www.familywinemakers.org

March 22-23, 2013

Rhone Rangers Grand Tasting
Fort Mason Center
San Francisco, California
www.rhonerangers.org
800.467.0163

April 4-7, 2013

Pebble Beach Food and Wine
Pebble Beach, California
866.907.FOOD
www.pebblebeachfoodandwine.com

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