

TABLAS CREEK VINEYARD



The VINformer
Vol. 10, No. 2
September 2011

State of the Vineyard

After a late-season frost and a warm summer, the 2011 harvest is shaping up to be later than usual. Veraison, the point at which grapes start to turn color and accumulate sugars, began in mid-August, about two weeks later than last year's already late start. Veraison is typically a hopeful time for wineries and grape growers; it marks the beginning of the home stretch of a vintage. Typically, the textbooks suggest roughly six weeks between veraison and harvest, which puts our start this year in late September or early October.

It is a bit scary to be at least a week later than our latest harvest ever (2010), but there is a good chance that we will catch up. August and September of 2010 were the coldest on record in Paso Robles. Although 2011 hasn't been as hot as Paso Robles in mid-summer often is, it has been warm, and it's unlikely that we'll see extremely cool weather over the next few weeks. Further, yields are much lighter than they were in 2010. Thanks to a frost-free spring and ample winter rainfall, we averaged 3.6 tons per acre in 2010. We got good rain again this past winter, but the April frosts will ensure that our tonnage is down by at least a third compared to last year. The lower load on the vines should accelerate the ripening from this point.

Interestingly, the frost seems to have reset the typical ripening sequence, at least in our whites. Normally we'd expect Syrah, Viognier and Marsanne to go through veraison first, followed by Mourvèdre, Grenache, Grenache Blanc and Roussanne, with Counoise coming in last. The reds seem to be more or less following that sequence this year, but we didn't see signs of veraison in the whites until the tail end of August.

See **VINEYARD**, page 4



Syrah clusters during veraison in mid-August.

Vertical Tasting of *Esprit Blanc*

by Jason Haas

To celebrate the tenth vintage of our soon-to-be bottled *Esprit de Beaucastel Blanc*, Winemaker Neil Collins, Viticulturist Levi Glenn and National Sales Manager Tommy Oldre and I tasted through the library of *Esprit Blanc* wines in late July.

The tasting was fascinating. Roussanne-based wines tend to go through three distinct stages: a youth of richness and breadth, with flavors of white flowers, herbs, honey and tropical fruits. They then enter a closed period in middle-age, tasting heavy and often woody, before emerging as different wines, nutty and mineral, often spicy and caramel-tinged.

This tasting highlighted the reemergence of the 2004 (one of my favorite wines of the tasting) and the shutting down of the 2005. But that closed 2005 provided a nice fulcrum: the four older wines, while all distinctive, showed the rewards of aging, while the four younger wines (plus the unbottled 2010) expressed to varying degrees the vibrancy and power of youth.

* **2001 *Esprit de Beaucastel Blanc*:**

A clean nose of honey, mineral, petrol and saline. The mouth is beautiful, mid-weight, with caramel apple and a little tannic bite that suggests that it still has a few years to go. The relatively low percentage of Roussanne (44%) in this, the first *Esprit Blanc*, gave it a different character than the succeeding wines, a little less weighty, a little higher-toned. I would never have guessed that this was a decade old.

See **ESPRIT BLANC**, page 3

Focus Varietal: *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 Jurancon. Jurancon is a mountainous region that includes a small stretch of the rocky Atlantic coast and a larger stretch of the Spanish border, high in the Pyrenees mountains. Culturally, it forms a part of the Basque community that spans the French-Spanish border.

There are three permitted grapes in Jurancon (Corbu and Gros Manseng, in addition to Petit Manseng) but it is generally agreed that Petit Manseng is the finest of the three, and the most suitable for making the sweet wines that made the region famous. Gros Manseng, which we also imported but have not yet harvested, is more suited for the dry Jurancon Sec wines, while Petit Manseng achieves sufficient concentration and sugar content to make naturally sweet wines without botrytis. This character was so valued that Petit Manseng is noted as the only wine used to baptize a king of France: Henry IV, the founder of the Bourbon dynasty, in his native Navarre.

After several decades of disfavor, the sweet wines of Jurancon have returned to fashion since about 1970, and the acreage of Petit Manseng has increased correspondingly, from less than 90 hectares in 1968 (90 hectares was the combined plantings of Petit Manseng and Gros Manseng) to nearly 650 hectares in 2006.

In addition to its ancestral home in Jurancon and the neighboring Pacherenc, Basque settlers brought Petit Manseng to Uruguay, and it has found homes in the neighboring Languedoc and Virginia, where its resistance to rot is particularly valuable in the often humid climate.

Petit Manseng at Tablas Creek

When we decided to import Petit Manseng, we had not yet discovered the Vin de Paille process for making dessert wines, and were fresh off a disastrous experiment where we had tried to freeze grapes to make a pseudo-ice wine. Given the success we'd seen at Tablas Creek with Tannat, another French Basque grape, Petit Manseng seemed a natural extension. The vines were brought into USDA quarantine in 2003, and released to us in 2006. The first small vineyard



block was planted in 2007.

Petit Manseng is named for its small, thick-skinned berries (Gros Manseng has larger berries).

It is capable of achieving very high natural sugar content without the benefit of botrytis. Petit Manseng in France is often left on the vine until December to achieve its high sugars, and its ability to withstand rot is noteworthy. In Paso Robles, where fall moisture and rot are rare and sun more reliable, its ability to maintain almost inconceivably high acidity is perhaps more valuable. As an example, our first tiny harvest of Petit Manseng came in 2009. We had

forgotten about the small block and when we rediscovered it in early November and measured the grapes -- three weeks after a 10-inch rainstorm rolled through -- they tipped the scale at an incredible 37° Brix and a pH of 3.3.

In 2010, we picked our Petit Manseng in mid-October at a more manageable 26.2° Brix and a pH of 3.10. We fermented it in a single barrel, and stopped its fermentation when it had about 50 grams/liter of sugar left and sat at an alcohol of 13.5%. We were stunned that there was so much sugar left at the point where we felt the flavors were in balance. The very high acidity makes it taste much drier than the sugar reading would suggest. The wine was aged on its lees in barrel and bottled in May. We'll make a small amount available through an offering to our wine club members sometime later this fall.

Flavors and Aromas

The flavors of Petit Manseng wines are rich but tangy, perfumed and tropical. It's possible to identify pineapple, mango, papaya and honey, as well as white flowers and spice. Due to its residual sugar and high acidity, Petit Manseng wines have tremendous ability to age. For food pairings, the literature nearly always suggests foie gras. Foie gras is hard on dry wines due to its richness, but unless the chef makes some very sweet accompaniment the sweet wines it's typically paired with can be overpowering. A semi-sweet wine with excellent freshness like Petit Manseng could be a natural fit. It would be a great wine with cheeses, but would need some experimentation to find the right pairing.

Where will Petit Manseng take us? Who knows. But we're sufficiently intrigued with the grape's capabilities that we're planting another half-acre at the western edge of the estate. And we may just have to come up with a foie gras-themed event to test the pairing hypothesis of the experts. 🍷

* **2002 *Esprit de Beaucastel Blanc*:**

Wood on the nose, a little dusty, with some cantaloupe lurking underneath. Maybe still a touch closed? Neil tasted the influence of the cork, though the wine wasn't corked. The mouth was much more appealing, with buttered toast and caramel, excellent richness and a chewy, almost tannic character on the finish. The wine blossomed after sitting open for 20 minutes or so. As amazing as it seems, we thought that the wine was still too young. If you're drinking it now, be sure to decant.

* **2003 *Esprit de Beaucastel Blanc*:** Aromatics jumped out of the glass compared to the 2002 with honey and a touch of heat. The mouth is rich and very long, with an appealing touch of jasmine lifting the flavors and some gingery spice deepening them. The finish was the least resolved piece of the wine, and didn't quite live up to the aromas or palate. Give this another 6 months or so.

* **2004 *Esprit de Beaucastel Blanc*:** A more focused nose than any of the previous wines shows the signature of Picpoul, in this, our first *Esprit Blanc* to include it. Saline character on the nose, with white flowers, a sense of power more held in check (think BMW rather than Mustang). Nice acids come out on the finish, with a lingering character of honeydew and preserved lemon. Easily my favorite of the older wines.

* **2005 *Esprit de Beaucastel Blanc*:** Levi commented that the wine smelled like oak-aged champagne, and he was right... a toasty, almost yeasty character on the nose with dried pineapple as the primary fruit. On the palate rich but tasting a touch oxidized, lifted at the end by vibrant but not totally integrated acids and a touch of tannin. Still a beautiful color. Just in its awkward middle phase; should be spectacular in a couple of years.

* **2006 *Esprit de Beaucastel Blanc*:** Lighter in color than any of the previous wines, and Grenache Blanc's green apple comes through on the nose. Very pretty, with additional aromatics of fresh pineapple and a gentle herbiness that Tommy

identified as white tea. Gorgeous sweet fruit in the mouth, pretty and vivacious. A long, clean finish. Beautiful. Great drinking now, but don't be surprised if it shuts down sometime around the end of the year... it's next in line.

* **2007 *Esprit de Beaucastel Blanc*:** Rich and powerful compared to the 2006, with an explosive nose of ginger and honey, rose petals, and licorice stick. In the mouth it's thick and broad, lifted nicely at the end by that same herby white tea note that we found in the 2006. The longest finish of any of the wines that we tasted.

* **2008 *Esprit de Beaucastel Blanc*:** A bright nose, higher-toned than any before, which Levi nailed as passion fruit. Tommy contributed my favorite quote of the tasting: "more San Francisco yoga instructor than Hollywood starlet". In the mouth, flavors of white peach, licorice, and white tea and a texture that Neil said reminded him of powdered sugar. Deceptive richness because it's so balanced. Just a beautiful showing for this wine.

* **2009 *Esprit de Beaucastel Blanc*:** Rich, youthful, creamy nose of fresh honey, and toasted marshmallow. On the palate, richness gives way to structure with flavors of citrus zest and clove, ginger and lemon drop. Still a baby.

* **2010 *Esprit de Beaucastel Blanc*:** Out of a very chilly tank; we were bottling this in 3 weeks and it was being cold stabilized. Similar to the 2009 but a bit higher-toned, showing more yellow sweet/tart fruit like passion fruit, pineapple and mango. A hint of lychee comes out as the wine warms. In the mouth it's rich but has great structure, and is very clean and pure. Should be a stunner.

A few concluding thoughts. Compared to the *Esprit* red, which shows greater differences in personality from one vintage to the next, the *Esprit Blancs* displayed more similarities. The blend has also stayed relatively stable through the years; except for 2001, every vintage has between 60% and 70% Roussanne. But it was interesting to see that, since our last vertical tasting a year ago, the 2003 and 2004 *Esprit Blancs* had come out of a closed phase and the 2005 had moved in; the 2002 was showing less well; and the vintages since 2006 were largely unchanged.

I was also struck by just how good these wines all were. I know that's an odd thing to say -- of course I'm supposed to think they're good -- but the depth of richness, the minerality, the balance and the ability to age I think put this wine, vintage after vintage, up with the best rich, dry whites anywhere in the world. 🍷



The lineup: *Esprit de Beaucastel Blanc* 2001-2009

VINEYARD, from page 1

This is further evidence of how badly impacted these vines were by the frosts. We know that our yields in Viognier and Marsanne are very low, and Grenache Blanc significantly reduced. Roussanne, which ripens latest, is looking good, but it is almost always the last of the whites to go through veraison.

In terms of yields, we are currently looking at something as low as the 1.9 tons per acre we got in 2009, though much less regular. Whereas the 2009 spring frosts came on top of the drought and hit most varieties in a typically irregular manner, this spring's frost damage was more severe in the sprouted varieties (particularly Viognier, Marsanne, Grenache and Grenache Blanc), had a slight impact in Syrah, which was just starting to bud out, and seems to have largely spared Mourvèdre, Roussanne and Counoise. This pattern will inevitably lead to some unique challenges in blending this year.

We expect harvest to begin sometime at the end of September or beginning of October, and for the separation between our earliest- and latest-ripening varieties to be less than normal.

Finally, in the cellar, we have completed bottling for our 2009 reds and the 2010 whites. The 2009 reds are rich and dense, with the combination of intensity and tannic structure that bodes well for cellaring. The 2010 whites are elegant yet deep, savory and mineral: a great white vintage. 🍷

Recent Press

It was a pleasure to meet Antonio Galloni, Robert Parker's hand-picked successor for California wine, when he visited Paso Robles in early June. We're pleased to see the results of his visit: 19 wines rated 90 points or higher, with some notable wines including the 2008 *Panoplie* (96 points), the 2008 *Esprit* (94 points), the 2009 *Esprit* (91-94 points), 2008 *Mourvèdre* (93 points), the 2010 *Esprit Blanc* (90-92 points), the 2010 *Antithesis* (90-92 points), the 2009 *En Gobelet* (92 points) and the 2009 *Tannat* (90-93 points).

Even more welcome to us were comments about the value that we provide; he said that Tablas Creek provides "a broad range of compelling bottles across all price ranges", and particularly remarked on the value of the *Patelin Blanc* ("a beautifully delineated white, as well as a terrific value") and the *Patelin* red ("one of the finest values in California wine"). What's more, he notes that unlike many of the other high-scoring wineries, we're open to the public: "Tablas Creek is one of the highest-quality estates in California that has the facilities and the capacity to receive visitors".

Earlier in the spring, the Wine Spectator gave the 2009 *Côtes de Tablas* 93 points, calling it "charmingly fruity, supple and fun to drink". Our new *Patelin* wines have also received excellent press: Wine & Spirits named the *Patelin Blanc* a "Best Buy" in August, describing it as "round and supple, [it] emphasizes its textural pleasures while the flavors remain subtle, hinting at almonds and green pear skin." Finally, the San Francisco Chronicle recommended both *Patelins*: *Pateline Blanc* in an article on summer whites and *Patelin* red as their top pick in a feature on Rhone-style reds.



And finally, congratulations to Jason Haas and the Tablas Creek blog, which was named the Best Winery Blog in the 2011 Wine Blog Awards! The awards were determined by a panel of judges and by public voting, and reflect the increasingly rich and diverse world of wine blogs. This is the second time in the last four years that Tablas Creek has won Best Winery Blog, and we're proud to have been a finalist each year since 2008. 🍷

Fall Wine Club Shipment

We're very excited about the upcoming Fall 2011 wine club shipment, which is highlighted by the 2009 *Esprit de Beaucastel* and the 2010 *Esprit de Beaucastel Blanc*. The shipment will include:

- * 2 bottles of 2009 *Esprit de Beaucastel*, our flagship red wine from the tiny, intense 2009 vintage

- * 1 bottle of 2010 *Esprit de Beaucastel Blanc*, our intensely savory flagship white.

- * 1 bottle of 2010 *Marsanne*, our first bottling of this beautifully mineral grape.

- * 1 bottle of 2010 *Picpoul*, the fourth bottling of this traditional Rhône varietal, whose name translates as "lip stinger"

- * 1 bottle of 2009 *En Gobelet*, a special cuvee from head-pruned, dry-farmed sections of the vineyard.

The shipment will leave the winery on Tuesday, September 20. Will-call VINsiders may pick up their shipments at the winery beginning Friday, September 16. If you need to make any changes to your VINsider record, please do so as soon as possible by contacting Nicole Getty at ainsider@tablascreek.com or 805.237.1231 x39.

Fall VINsider Tasting Party

On Sunday, September 18, we'll be closing the tasting room to the public and dedicating it to our wine club members. Contact Nicole Getty at 805.237.1231 x39 or events@tablascreek.com to reserve a specific time slot. Each group will learn about the last few vintages and taste through the wines in the fall VINsider shipment. Small plates of food will be paired with the wines. This event is open to VINsiders only and their invited guests. Free to VINsiders, \$15/person for guests.



Sebastian and Eli Haas enjoy the annual pig roast.



WINE ORDER FORM

SEPTEMBER 2011

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, 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	QUANTITY	LIST PRICE	VINSIDER PRICE	TOTAL
VINSIDER EXCLUSIVES				
PICPOUL 2010 (6 bottle limit)	_____	\$27.00	\$21.60	_____
MARSANNE 2010 (6 bottle limit)	_____	\$30.00	\$24.00	_____
ESPRIT DE BEAUCASTEL BLANC 2010(12 btl limit)	_____	\$40.00	\$32.00	_____
EN GOBELET 2009 (6 bottle limit)	_____	\$45.00	\$36.00	_____
ESPRIT DE BEAUCASTEL 2009 (12 bottle limit)	_____	\$55.00	\$44.00	_____
WHITE WINES				
PATELIN DE TABLAS BLANC 2010	_____	\$20.00	\$16.00	_____
CÔTES DE TABLAS BLANC 2010	_____	\$27.00	\$21.60	_____
VERMENTINO 2010	_____	\$27.00	\$21.60	_____
ESPRIT DE BEAUCASTEL BLANC 2009	_____	\$40.00	\$32.00	_____
ROUSSANNE 2009	_____	\$30.00	\$24.00	_____
ROSÉ WINES				
ROSÉ 2010	_____	\$27.00	\$21.60	_____
RED WINES				
PATELIN DE TABLAS 2010	_____	\$20.00	\$16.00	_____
ESPRIT DE BEAUCASTEL 2008	_____	\$55.00	\$44.00	_____
SYRAH 2008	_____	\$40.00	\$32.00	_____

SUBTOTAL _____
 DISCOUNT _____
 8.25% TAX (CA ONLY) _____
 SHIPPING _____
ORDER TOTAL _____

BILLING & SHIPMENT: EITHER
 VINsider Name: _____
 VINsider Number: _____
 Signature: _____
 Bill to my credit card on file Ship to my address on file

I certify that I am 21 years or older.

OR		
BILL TO:	SHIP TO:	CREDIT CARD:
Name: _____	Name: _____	MC/Visa/AmEx #: _____
Address: _____	Address: _____	Exp. Date: _____
City, State, Zip: _____	City, State, Zip: _____	Name on Card: _____
Email: _____	Phone: _____	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 NEW RELEASE: 2010 PATELIN DE TABLAS

We're thrilled that for the first time in nearly a decade, we've added new Rhône blends to the core Tablas Creek lineup. We've named the new wines **Patelin de Tablas** and **Patelin de Tablas Blanc**. Patelin is French slang roughly translated as "country neighborhood" and the wines include fruit from some of Paso Robles' top Rhône vineyards in addition to Tablas Creek, sources primarily planted with our own cuttings. The white, released in April, has been a big hit here at the winery and around the country. We're excited to announce the release of the red.

Vineyard Sources: Grapes for the Patelin de Tablas are sourced from two limestone-rich regions in Paso Robles: the warm Adelaida Hills and the cool Templeton Gap:

Tablas Creek Vineyard 24%
Chequera Vineyard 24%
Edward Sellers Vineyard 13%
Glenrose Vineyard 11%
La Vista Vineyard 11%
Briarwood Vineyard 9%
Vina del Sol Vineyard 8%

Production Notes: All varietals for the *Patelin de Tablas* were destemmed and fermented in either open-top or closed stainless steel fermenters with only native yeasts. After fermentation, the wines were racked and blended, aged in a mix of stainless steel and 1200-gallon foudres, and bottled in June 2011.

Tasting Notes: The 2010 *Patelin de Tablas* marries the spice, mineral and structure of Syrah with the generous fruit of Grenache, the backbone of Mourvèdre and the brightness of Counoise. Drink it now or over the next decade.

Suggested Food Pairings: The 2010 *Patelin de Tablas* is a delicious food wine, and pairs beautifully with grilled meats, roast pork loin, beef stews, and pastas with meat sauces. Try it with the featured beef stir fry recipe!



Wine Pairing: Aisan Beef Stir Fry with Syrah

Syrah's spice and structure are great complements for beef prepared with Asian flavors. Try this recipe with any Tablas Creek Syrah or with the new Patelin de Tablas!

Ingredients:

1 1/2 pounds of any thinly sliceable cut of beef (flank steak or tri-tip work perfectly)
1/2 cup soy sauce
3 tbsp sherry
2 tbsp brown sugar
2 tbsp corn starch
1 bunch scallions, cut into 1/2 inch pieces
4 tbsp minced fresh ginger
8 ounces fresh snow peas, with ends trimmed
3 tbsp vegetable oil
salt

Combine soy sauce, sherry, brown sugar, corn starch, scallions, and ginger in large bowl. Slice beef thinly, and remove fat. Add meat to marinade, and toss until coated. Set aside.

Heat vegetable oil in a wok over high heat. Add snow peas and stir for 45 seconds. Remove the snow peas from wok and set aside.

Let wok get very hot again, and, using tongs, add half of the meat mixture to the wok. Spread the meat out as you add it to the wok, but do not stir. Cook for one minute, until the meat browns. Turn meat over, and cook for another 30 seconds. Transfer to a clean plate.

Let the wok get very hot again, and repeat with the other half of the meat. After turning it, add the first plateful of meat, the remaining marinade, and the snow peas. Stir over high heat for 30 seconds, then turn off heat. Add salt to taste.

Serve over rice.

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

Saturday, October 8 9:00 AM
Harvest and Winemaking Seminar

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 will 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 \$15 for VINSiders and \$25 for guests. Space is limited and reservations are required; contact us at events@tablascreek.com or 805.237.1231 x39.

Thursday, October 20 6:00 PM
Pairing Mourvèdre: Gourmet Bites and Paso Wines

We're excited to partner with Central Coast Foodie and Simply Delicious Events for this event. Chef Nanette Smalley will create dishes that pair with a selection of Paso Robles Mourvèdres, one of the most food friendly of wine varietals. Tablas Creek's Jason Haas and Kenneth Volk Vineyards' Ken Volk will speak to the nature and quality of this wonderful grape. The menu includes fried poussins on a bed of coleslaw, pork tenderloin with plum sauce, white peppercorn-crusting filet of beef with cognac cream sauce, Porcini-dusted phyllo tarts with mushroom ragout, pulled Ancho duck on tortilla chips, and baked dates with chèvre, chile oil and pomegranate molasses. The event occurs at Creekside Bed and Breakfast (5325 Vineyard Drive, Paso Robles) and is limited to 30 people. Tickets are \$70. For more information or to purchase tickets call Lynne at 805.227.6585.

Friday, October 21 6:00 PM
Winemaker Dinner at Cass House Inn

We'll kick off the Paso Robles Harvest Wine Weekend's festivities with a five course, six wine dinner at the Cass House Inn in Cayucos. Chef Jensen Lorenzen is a spectacular talent, and we're thrilled to be joining forces with him and his wife, Wine Director Grace Lorenzen, once again. We're limited to 32 seats at the dinner; \$120 per person inclusive of tax and tip. Call Cass House at 805.995.3669 for reservations.

Saturday, October 22 10:00 AM
**Best of the West
Far Out Wineries Tasting**

On Saturday, join the owners and winemakers from the eclectic group of 17 Far Out Wineries at Opolo Vineyards for the educational and fun Best of the West seminar. Each winery will showcase one noteworthy wine as they impart insight into their winemaking philosophy and vineyard operation. It is sure to be an impressive line up of wines, and a memorable collection of personalities! The price is \$55 per person; to buy tickets or for more information, visit <http://faroutwineries.com/events/>

Friday through Sunday, October 21-23
Paso Robles Harvest Wine Weekend

Celebrate Paso Robles Harvest Wine Tour Weekend with Tablas Creek. Join us all weekend for tastings including selections from our new VINSider club shipment such as the spectacular 2009 *Esprit de Beauncastel*. Tours run daily at 10:30am and 2:00pm; no reservations are necessary. On Saturday afternoon, we welcome back Pier 46 Seafood for their delicious fish and chicken tacos. These tacos will be served from noon to 3pm, or until they run out. They are free with a tasting fee, and no reservations are required.

Saturday, December 3
***En Primeur* Tasting and Futures Offering**

VINSiders are invited to join Tablas Creek's winemakers for the seventh annual barrel tasting and sale *en primeur* of Tablas Creek's remarkable red wines from the outstanding 2010 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.

Tablas on Tour: National Events

September 21-24, 2011

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

September 27, 2011

In-store tasting at Wine Source
Baltimore, Maryland
410.467.7777

September 28, 2011

Winemaker Dinner at Brasserie Beck
Washington, DC
202.408.1717

September 29-October 2, 2011

Sunset's Savor the Central Coast
Santa Margarita, California
www.savorcentralcoast.com

October 19, 2011

Winemaker Dinner at The Delano Hotel
Miami, Florida
305.674.6400

November 3-6, 2011

Big Sur Food & Wine Festival
Big Sur, California
www.bigsurfoodandwine.org
831.667.0800

December 4, 2011

Winter Wine Classic
Santa Barbara, California
www.californiawinefestival.com
866.273.4148

December 4-6, 2011

Yosemite Vintners' Holidays
Ahwahnee Hotel
Yosemite Park, California
www.yosemitepark.org
559.252.4848

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Printed on recycled paper

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