

# TABLAS CREEK VINEYARD



*The VINformer*  
*Vol. 11, No.2*  
*June 2012*

## State of the Vineyard

Summer is in full swing here at Tablas Creek, and importantly, despite a scare on May 25, we seem to have made it through spring without any significant damage from frost.

This achievement is noteworthy: we only had one other vintage in the previous decade (2005) where we didn't see any frost damage at all. Four vintages saw only minimal frost impact (2003, 2006, 2007, 2010), two saw light to moderate damage (2004, 2008), and we suffered serious damage from frosts in two of the last three years (2009 and 2011). Frosts are unfortunately a regular hazard in Paso Robles. The incredible swings in temperature between daytime highs and nighttime lows mean that even days in the low 70's can potentially have frosty nights. And it's easily capable of being warm and beautiful during February and March, which can lure the vines into sprouting in early April, six full weeks before the May 15th cutoff we consider the unofficial end of frost season.

An ideal winter, for us, would have regular rainstorms from December through March, with the non-rainy periods including nights each week that drop into the mid-20s. The longer the weather stays frosty, the better, ideally into early April. Then, it can warm up, with the vines coming out of dormancy in mid- to late-April. Once that transition happens, it shouldn't freeze again.

Lo and behold, that's what happened (except for slightly fewer rainstorms) in 2012. We'll happily trade a moderate drought year for no frost, particularly after two years of good rainfall have left the soils with healthy amounts of ground water.

This spring, we saw below-freezing nights regularly through March, including three nights in the twenties. These freezing temperatures encouraged the vineyard to stay

See **VINEYARD**, page 4



## Assembling the 2011 Vintage

by Robert Haas

In mid-April we completed our decision-making process for the blending of our estate red wines: *Panoplie*, *Esprit*, *En Gobelet*, and *Côtes de Tablas*. We also found time to make the final decision on the 2011 *Esprit Blanc*, which had given us trouble in our white blending trials in March. Now that the proportions and lots have been selected, the wines will be assembled and the reds put into our 1200-gallon oak foudres for ageing until bottling in 2013. The *Esprit Blanc* will go back into foudre as well until it is bottled before harvest.

Neil Collins, Ryan Hebert, Chelsea Magnusson, Jason and I form the core of the selection jury. We like also to include a visiting Perrin, and National Sales Manager Tommy Oldre as well. Our general practice is to blind taste all the varietal lots first, so we don't know which vineyard block or which cellar lot each comes from, just what the variety is. We then give each lot a grade of 1, 2 or 3. 1 identifies wines with richness, elegance and balance, typically lots destined for, or at least of a quality suitable for, the *Esprits*. Lots with a 2 rating are ones that we like, but which seem less balanced or less intense than those with a 1 rating. These typically form the *Côtes de Tablas* and our varietal wines. 3's are lots that are showing less well. If the problem, such as oxidation, reduction, or incomplete fermentation, is correctable in the cellar, we revisit the lot later in the cycle. The "3" grade serves as a flag for the cellar crew that something needs attention, and typically, over time, the 3's resolve themselves into 1's or 2's.

The next stage is selecting lots that we feel should be declassified out of our estate wines into our *Patelin de Tablas* and *Patelin*

See **2011 VINTAGE**, page 3

# Focus Varietal: Tannat

**A**lthough 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 of these grapes, and its intense fruit, spice and powerful tannins combine to make remarkable wines here, in a distinctly different style than our Rhône grape varieties.

## Early History

Though many scholars believe Tannat originated in the Basque region, Tannat is most closely associated with the winemaking region of Madiran, at the foothills of the Pyrenees in southwestern France and just north of the Basque heartland. 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 Madiran producers have recently begun receiving notable press for their 100% Tannat wines.

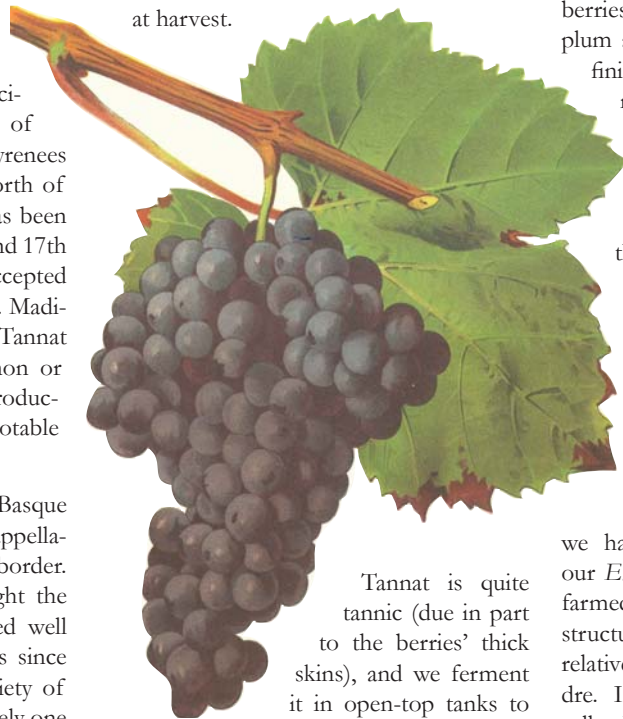
Tannat continues to be grown in the Basque country, most notably in the tiny appellation of Irouléguy, on the Spanish border. In 1870, Basque immigrants brought the grape to Uruguay, where it adapted well to the local soil and climate. It has since become the national red grape variety of Uruguay, accounting 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; the Perrins' French nurseryman included Tannat cuttings of his own volition when he also packed up the Rhône varieties we'd asked for, believing the varietal would thrive in the Paso Robles climate. In 1996 we planted just under an acre of Tannat, and we first harvested enough to ferment on its own in 2002.

In the vineyard, Tannat is one of the easiest varieties to grow. It is frost hardy and a solid producer whether trellised or head-pruned. Yet unlike most of our other red varieties (most notably Grenache) 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. It ripens in the middle of the ripening cycle, typically in late September or early October, and we can harvest it nearly every vintage at numbers that we consider ideal: around 24° Brix and a pH of around 3.3. The sole difficulty with growing Tannat is its thick stems, which cling tightly to the berries and can be difficult to de-stem 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. We age Tannat in small (usually neutral) barrels to expose the juice to some oxygen in the aging process. We typically either co-ferment or blend into our Tannat our small nursery parcel of Cabernet Sauvignon. In France, Cabernet is traditionally added to Tannat to open it up and make it more approachable. That fact alone should give you a sense of just how powerful Tannat can be. But the grape gets riper here in Paso Robles than it does elsewhere in the world, while still maintaining its wonderful structure. Winemaker Neil Collins notes, "Tannat is very happy in Paso Robles, where our climate and terroir allow the tannin to become an asset not a detriment".

Because of our enthusiasm for the grape's potential, we have planted two more parcels

to Tannat, and now have a total of 3.5 acres at Tablas Creek, off of which we harvest on average 9 tons of fruit per year.

## 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. Unlike most Old World examples, you can enjoy our Tannats young, but we believe that they benefit from three to five years of bottle aging and should evolve gracefully for two decades. As for food pairings, Tannat's smoky character makes it a perfect match for roasted meats and game, as well as sausages and strong aged cheeses.

In addition to bottling Tannat as a varietal wine each year since 2002, we have recently started including it in our *En Gobelet* blend of head-pruned, dry-farmed vineyard blocks, where Tannat's firm structure and smoky minerality balance the relative opulence of Grenache and Mourvèdre. In this blend, it assumes the role typically played by Syrah -- which does not head-prune well -- in the southern Rhône.

## Tannat and Health

Recent research, led by Dr. Roger Corder, a cardiovascular expert at the William Harvey Research Institute in London, 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 lifespans of residents of the département of Gers in southwest France, whose local wine appellation is Madiran, of which Tannat is the principle grape. 🍷

*de Tablas Blanc.* These lots tend to be friendly and pretty, but less intense and showing less character of place than we like to see in our estate bottling. This year it was very difficult to “select out” any of the varietal lots, and the 2011 *Patelin* wines reflect this: each has less than 5% Tablas Creek fruit in its final blend.

After this process (which we completed in March) we work from the top down, starting with the *Panoplie*. In our tastings of the different lots, we discuss the character of the best lots, trying to identify those that seem somehow “above and beyond” the high quality we choose for the *Esprits*. Then we taste a



*Components for the blending*

handful of possible blends for the *Panoplie*, reflecting different percentages of the different varieties of a suitable quality. We taste these blends blind, not knowing which blend has which percentages, so that we are free from our own biases.

We don't move on until we reach consensus, a process which can take several days. In the end, we chose what for us is a classic *Panoplie* blend: 60% Mourvèdre, 30% Grenache, and 10% Syrah. Then we moved on to the *Esprit*, leaving out the lots that were now destined for *Panoplie*. So each round went, eliminating from each succeeding round the wines that had been chosen for the higher tiers.

When we had decided on the *Esprit* and *En Gobelet* we took stock of what we had left and realized that due to the low crop levels, particularly on Grenache and Syrah, we weren't going to be able to produce varietal red wines other than Mourvèdre. This made the blending of the *Côtes de Tablas* fairly straightforward: we knew the rest of the Grenache, Syrah and Cunoise was going in, and needed to decide just on the right amount of Mourvèdre. We tasted three different potential *Côtes de Tablas* blends, with differing Mourvèdre quantities, and settled on a blend of 49% Grenache, 28% Syrah, 15% Mourvèdre, and 8% Cunoise. That left us 800 cases of a varietal *Mourvèdre*.

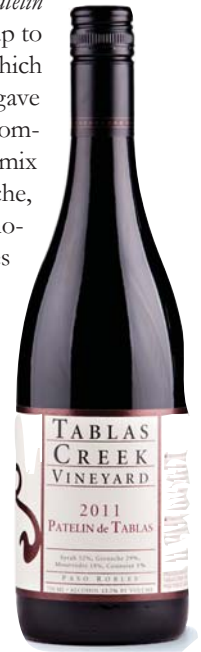
All this was done in three days. This is the first time I can remember that we reached consensus on each of the red blends on our first time around. The quality was uniformly high, even as we reached the third and fourth tiers down, which made it easier: we just had to focus on what profile we liked best for each wine.

When we initially tasted through the lots just after harvest, François Perrin expressed optimism for the 2011 reds. They were showing concentration, richness, intensity and elegance. As our blending sessions showed, the optimism was justified. The wines are uniformly terrific.

What next? The wines will be blended and put to rest in the foudres you can see from the tasting room. They'll sit there ageing quietly through the coming harvest, and then be bottled next summer before the 2013 harvest. We hope that 2012 will provide equally great raw materials as 2011. 🍷

## 2011 *Patelin de Tablas* and 2010 *Roussanne* Released!

We are thrilled to announce the June release of the 2011 *Patelin de Tablas*, the follow-up to our sold-out 2010 which the Wine Spectator gave 91 points and the comments "a wonderful mix of Syrah, Grenache, Mourvèdre and Cunoise from Paso Robles at a can't-miss price". As in the previous vintage, the 2011 blend is based on the savory minerality of Syrah enriched by the generous fruit of Grenache and Cunoise, and the backbone of Mourvèdre. It's a wine that packs a lot of intensity into a modest price. Normally \$20, it's just \$16 a bottle for VINSiders, and \$15 a bottle on orders of 12 total bottles or more. The 2011 will be available nationally through our distributors, as well as direct from the winery.



We're also excited about the release of our 2010 *Roussanne* in time for the summer months. This wine shows the brightness, structure and balance of 2010 as well as Roussanne's characteristic power, with an expressive nose of beeswax, crushed rock, white tea, and jasmine, spiciness emerging with air. The mouth is rich yet quite structured, with flavors of honey, stone fruit, mineral and roses. The finish is bright and spicy, very clean, with pear and chamomile notes. It has already received a 91 point rating from Tanzer's IWC and 90-92 from the Rhone Report. Normally \$30, it's \$24 a bottle for VINSiders and \$22.50 a bottle on orders of 12 or more total bottles.

dormant despite warm daytime temperatures. As a result, when we saw three genuinely cold nights in early April, the vineyard was still dormant. When it warmed up, it did so decisively, with only six nights since April 9th dropping down into the 30's.

The impact of the frost-free spring should be nothing but good. We're seeing excellent vigor; even the vines in low-lying areas in which we've seen weakness due to repeated frost damage appear to have set a healthy balance of clusters and canopy. The vines are amazingly regular, and we're able to leave the primary buds and remove any secondary growth in our shoot thinning. After our cool end to winter and our warm beginning to spring, we had bud break in mid-April. We're more or less on a normal track to flowering and a few weeks ahead of the pace of the past two years. That's a welcome development; in both 2010 and 2011 we harvested more fruit in November than September. Now we need to hope for good weather during flowering so that our early assessments of good but not enormous yields turns out to be true, and steady ripening throughout the summer, with a minimum of heat spikes to maintain the vigor of the vines and the balance of the fruit.



*The alpacas and sheep are moved to a new section of the vineyard.*

added fertility brought by the manure is still to be felt, but it's spread thickly enough that it's sure to have an effect. The divots made by the hooves also break up the surface of the soil. When we got rain, the areas that had been grazed soaked the rain right up, helped surely by the uneven surface. We'll be paying attention to how the grazed vineyard blocks fare this summer compared to those where the cover crop was mowed and to where it was disked or spaded into the soil.

In the cellar, we've been bottling the 2010 reds, and completed the blending of the 2011 whites and reds. The 2011 whites will be bottled later this summer, while the reds age in foudre until next spring. Tasting through the just-bottled single varietal reds, it appears that this is the best collection of varietal wines we've ever made. Each is absolutely characteristic of the varietal that it comes from, with remarkable depth and complexity of flavors. While they won't need lots of time at the front end to be approachable, these wines will age very well, with the vibrant acidities keeping things together as they develop secondary flavors and their tannins soften. And the alcohols are all pretty low, with several under 14%. The end result should be wines with remarkable elegance and silky texture, for those with the patience to wait. 🍷

We spent the spring mowing, disking or spading our cover crop into the earth, and then cleaning up the area under the vine rows so that we can get in later to apply nutrients or minerals. We also removed any suckers -- unwanted sprouts on the grapevines -- that draw off the vine's vigor and impede the easy access of light and air to the fruit in the summer. The grazing herd of sheep and alpacas has been amazingly effective at turning over cover crop in the vineyard blocks. The impact of the

## Recent Press

We've had great press in the last few weeks. The highlight was a feature article on Paso Robles in *Sunset Magazine* that led off with two big photos of Tablas Creek.

Individually, our 2011 *Rosé*, 2009 *Esprit de Beaucastel*, 2010 *Côtes de Tablas*, 2010 *Côtes de Tablas Blanc*, 2010 *Patelin de Tablas* and 2011 *Patelin de Tablas Blanc* have each received recommendations. The *Rosé*, as is fitting for the season, has received three: it was one of six rosés from around the world featured in *Forbes Life* celebrating "the world's sexiest beverage", it was called "the best rosé of the year (so far)" by Seattle-based wine writer Paul Gregutt, and it was recommended as "outstanding", along with the 2010 *Côtes* and 2011 *Patelin Blanc*, in John Tilson's *Underground Wine Letter*.

The 2010 *Patelin de Tablas* has also received notable media attention: the *Wine Spectator* gave it 91 points, saying it "serves up a pleasing mix of ripe, vibrant flavors", and the *San Francisco Chronicle* singled it out as a great wine for \$20 or less.

Just in time for warmer weather, the 2010 *Côtes de Tablas Blanc* was called a "very favorite summer sipping wine [and] a perfect picnic wine in a *City Weekly* review.

And, not to be outdone, our flagship red, the 2009 *Esprit de Beaucastel* a 92 point rating and a wonderful description from *Wine & Spirits*: "feels concentrated, healthy and cool with wild strawberry and dark red berry freshness".



*The next generation: Eli (7) and Sebastian (4) Haas learn about pruning and cover crops.*

# TABLAS CREEK VINEYARD



# WINE ORDER FORM JUNE 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	QUANTITY	LIST PRICE	VINDEPENDENT PRICE	VINSIDER PRICE	TOTAL
<b>FEATURED WINE [10% DISCOUNT IS REFLECTED IN PRICE]</b>					
CÔTES DE TABLAS 2010	_____	\$27.00	\$24.00	\$21.00	_____
<b>WHITE WINES</b>					
PATELIN DE TABLAS BLANC 2011	_____	\$20.00	\$18.00	\$16.00	_____
CÔTES DE TABLAS BLANC 2010	_____	\$27.00	\$24.30	\$21.60	_____
ESPRIT DE BEAUCASTEL BLANC 2010 (12 bottle limit)	_____	\$40.00	\$36.00	\$32.00	_____
VERMENTINO 2011	_____	\$27.00	\$24.30	\$21.60	_____
ROUSSANNE 2010	_____	\$30.00	\$27.00	\$24.00	_____
GRENACHE BLANC 2010	_____	\$27.00	\$24.30	\$21.60	_____
ANTITHESIS 2010	_____	\$35.00	\$31.50	\$28.00	_____
ESPRIT DE BEAUCASTEL BLANC 2009	_____	\$40.00	\$36.00	\$32.00	_____
<b>ROSÉ WINES</b>					
ROSÉ 2011	_____	\$27.00	\$24.30	\$21.60	_____
<b>RED WINES</b>					
PATELIN DE TABLAS 2011	_____	\$20.00	\$18.00	\$16.00	_____
ESPRIT DE BEAUCASTEL 2009 (12 bottle limit)	_____	\$55.00	\$49.50	\$44.00	_____
GRENACHE 2009 (6 bottle limit)	_____	\$40.00	\$36.00	\$32.00	_____
PANOPLIE 2009 (2 bottle limit) (VINsiders only)	_____	\$95.00	\$85.50	\$76.00	_____

SUBTOTAL \_\_\_\_\_

ADDITIONAL CASE DISCOUNT \_\_\_\_\_

STATE SALES TAX (IF APPLICABLE) \_\_\_\_\_

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](mailto:orders@tablascreek.com) :: order online at [www.tablascreek.com](http://www.tablascreek.com)

## FEATURED WINE: 2010 CÔTES DE TABLAS

*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 it, we offer the featured wine, for the designated time only, at a 10% discount. This discount is 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 2010 *Côtes de Tablas*, featured from June 1 to June 30, 2012.



**Production Notes:** The 2010 *Côtes de Tablas* is a blend of varietals, featuring the fruit and spice of Grenache balanced by the spice and mineral of Syrah, the appealing briary wildness of Counoise, and the structure of Mourvèdre.

**Tasting Notes:** Shows a spicy nose of crushed rock, licorice and black cherry, with sweet spices like nutmeg and cinnamon coming out with air. The mouth is nicely vibrant with flavors of fig and cherry, leather, balsamic and mineral, with chalky Grenache tannins coming out on the lingering, spicy finish. Drink now and for the next decade.

**Suggested Food Pairings:** The 2010 *Côtes de Tablas* pairs beautifully with hearty meat dishes, such as braised short ribs or pasta with meat sauce.

### *Wine Pairing: Gazpacho*

Summer is prime tomato season throughout most of the United States, and there is no dish that tastes more like summer than gazpacho. This recipe, which, in the traditional Andalucian style contains bread, is hearty enough for a light summer meal. The dry fruitiness of the Tablas Creek *Rosé* make it a perfect wine to pair with gazpacho. *Serves 4-6.*

#### **Ingredients**

4 slices country-style bread, about 1 inch thick, crusts removed  
4 small cucumbers, peeled, seeded and chopped  
4 lbs. very ripe tomatoes, seeded and coarsely chopped  
2 cloves garlic, peeled and chopped  
1/2 cup sherry vinegar  
3/4 cup extra virgin olive oil  
1 cup water  
salt

Soak bread for 30 minutes in a small bowl in water to cover. Squeeze out moisture with your hands.

Puree bread, cucumbers, tomatoes, garlic, vinegar, olive oil, and water with an immersion blender until very smooth. The soup should be fairly thin.

Season to taste with salt.

Chill gazpacho in refrigerator for at least two hours. Adjust seasonings and serve in individual glasses or soup bowls.

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

**Thursday, June 7** **4:00 PM**  
**Outstanding in the Field Dinner with Artisan Restaurant at Rinconada Dairy**

We are honored to be reuniting with Outstanding in the Field for one of their memorable dinners celebrating local farms, farmers, chefs, wineries and produce. This event will be held at Rinconada Dairy in Santa Margarita, California, and be co-hosted by Christine & Jim Maguire of Rinconada Dairy and Chef Chris Kobayashi of Artisan Restaurant in Paso Robles. We will be pairing four different wines with Artisan's amazing food, and the venue, with all the guests seated at one long table out in the field, is simply unforgettable. Seats at this dinner are highly limited and \$200 per person. For more information, or to purchase tickets, visit [outstandinginthefield.com/events](http://outstandinginthefield.com/events). And don't forget to bring your plate!

**Friday, July 13** **6:00 PM**  
**An Evening at Hearst Castle with Festival Mozaic**

This special event, in conjunction with Festival Mozaic, pairs gourmet food and Tablas Creek wines with a Pacific sunset on the glorious Neptune Terrace of Hearst Castle, followed by a concert showcasing two Romantic chamber works by Dvorak and Brahms performed in Hearst's own theater. Tickets for this once-in-a-lifetime experience are \$175 per person. For more information, or to buy tickets, visit Festival Mozaic at [festivalmozaic.com](http://festivalmozaic.com) or call 805.781.3009.

**Saturday, August 11** **6:00 PM**  
**Pig Roast**

At Tablas Creek, we love terrific parties, especially when they involve great food, charming company, and, of course, wonderful wines. To that end, we're hosting our annual pig roast to celebrate the impending harvest. We'll be doing something a little different at this year's pig roast. This year, the feast will be completely "farm to table", featuring all locally grown accompaniments and our own Mangalitsa pigs that we are raising as part of our new Biodynamic effort.

This is a casual outdoor party, just right for summer in the vineyard. The cost is \$80 for VINSiders and \$95 for guests. The 2012 pig roast is full. Email us at [events@tablascreek.com](mailto:events@tablascreek.com) or call us at 805.237.1231 ext. 30 to be added to the waiting list.

**Saturday, September 22** **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, and more modern cap inundation techniques like the Pulsair.

The day will conclude with a field lunch prepared by our vineyard crew. The event is \$25 for VINSiders and \$35 for guests. Space is limited and reservations are required; contact us at [events@tablascreek.com](mailto:events@tablascreek.com) or 805.237.1231 x30.

**Saturday, October 20** **10:00 AM**  
**Best of the West**  
**Far Out Wineries Tasting**

On the Saturday of Paso Robles Harvest Wine Weekend, join the owners and winemakers from the eclectic group of 17 Far Out Wineries at Opolo Vineyards for the annual educational and fun Best of the West seminar. Each winery will showcase one noteworthy wine as they impart insight into their wine-making 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/>

## Tablas on Tour: National Events

### June 28, 2012

Wine Dinner at the Palm  
Chicago, Illinois  
312.616.1000  
[www.thepalm.com/Chicago](http://www.thepalm.com/Chicago)

### June 30, 2012

Santa Barbara Wine Festival  
Santa Barbara, California  
[www.sbnature.org/winefestival/](http://www.sbnature.org/winefestival/)  
805.682.4711 x112

### July 12-15, 2012

Central Coast Wine Classic  
Avila Beach, California  
[www.centralcoastwineclassic.org](http://www.centralcoastwineclassic.org)  
805.544.1285

### September 9-10, 2012

Family Winemakers of California Tasting  
Fort Mason Center  
San Francisco, California  
[www.familywinemakers.org](http://www.familywinemakers.org)

### September 26-30, 2012

Santa Fe Wine and Chile Fiesta  
Santa Fe, New Mexico  
[www.santafewineandchile.org](http://www.santafewineandchile.org)  
505.438.8060

### September 27-30, 2012

Montana Master Chefs  
The Resort at Paws Up  
Greenough, Montana  
800.473.0601

### September 30, 2012

Celebrate the Craft  
The Lodge at Torrey Pines  
La Jolla, California  
[www.celebratethecraft.com](http://www.celebratethecraft.com)  
858.777.6635

### November 7-8, 2012

Rhone Rangers New York Tasting  
City Winery  
New York, New York  
[www.rhonerangers.org](http://www.rhonerangers.org)  
800.467.0163

 [www.tablascreek.com](http://www.tablascreek.com)  phone: 805.237.1231  fax: 805.237.1314  email: [info@tablascreek.com](mailto:info@tablascreek.com) 



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