



## 91 | Tablas Creek

### 2003 Paso Robles Côtes de Tablas Blanc

“Scents of apple, gooseberry and thyme meld in this blend of Viognier (45 percent) and Marsanne with Grenache Blanc and Roussanne. It has a buttered peach flavor and roundness; the fresh balance of the wine will work where a Condrieu would, with spring vegetables that are often difficult with wine. Jonathan Waters of Chez Panisse suggested pairing it with fava beans or artichokes.”

*Wine & Spirits Magazine, June 2005*