

## Grenache Blanc 2014



The 2014 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's twelfth bottling of its 100% Grenache Blanc. The Grenache Blanc grape, a little-known but widely-planted Southern Rhône varietal, produces wines with full body, good acidity, and flavors of citrus, anise, and green apple.

We use most of our Grenache Blanc in our Esprit de Tablas Blanc and Côtes de Tablas Blanc each year. However, we have been so pleased by the flavors and intensity of the Grenache Blanc that we try to reserve a small quantity of Grenache Blanc for a single-varietal bottling when we can.

The grapes for our 2014 Grenache Blanc were grown on our certified organic estate vineyard.

The 2014 vintage was our third consecutive drought year and saw our earliest-ever beginning to the growing season. The summer was warm but without serious heat spikes, and our coolest August in a decade slowed ripening at a critical period. When it warmed back up in September, the fruit tumbled in, and we finished in mid-October, about two weeks earlier than normal. The result was a vintage with excellent concentration balanced by good freshness, which should be vibrant and powerful young, but with the balance to age. Our Grenache Blanc was harvested between September 4th and October 1st.

For the varietal Grenache Blanc, we balanced lots that were fermented in stainless steel (for brightness) and foudre (for roundness). These lots were blended in April 2015 and bottled in June 2015.

### Technical Notes

100% Grenache Blanc

14.3% Alcohol by Volume  
950 Cases Produced

### Food Pairings

Spicy Asian preparations of  
fish and chicken  
Shrimp Scampi  
Sushi  
Mussels Mariniere

### Tasting Note

The 2014 Grenache Blanc has an inviting nose of green apple and nuts, sea spray, caramel and crushed rocks. The mouth is rich but buoyed with vibrant acids, showing more fresh apple, lychee, preserved lemon, and a lovely briny note. The finish is long, smooth, and refreshing, showing lime zest, nectarine, and more minerality. Drink now and over the next few years.