

VERMENTINO 2015



TECHNICAL NOTES

100% Vermentino

13.5% Alcohol by Volume
550 Cases Produced

FOOD PAIRINGS

Nearly any fresh seafood
Oysters on the half shell
Aioli or Pestos
Linguine with clam sauce
Stir fried green vegetables

The 2015 Tablas Creek Vineyard Vermentino is Tablas Creek's fourteenth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhône Valley (particularly Côtes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Châteauneuf du Pape clones, our contact in the French nursery service included Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our 120-acre certified organic estate vineyard.

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced an early start to harvest but required multiple passes through most vineyard blocks during a long, drawn-out picking season. Yields were down as much as 50% in early-ripening grapes like Viognier and Syrah, but later grapes like Mourvedre and Roussanne were only down slightly. The result was a vintage with excellent concentration but unusually good acids, and wines with dramatic perfume, texture, and intensity. Our Vermentino was harvested between August 30th and September 22nd.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel to emphasize the minerality of the grapes. The wine was bottled in February 2016.

The 2015 Vermentino has a classic Vermentino nose of white grapefruit, citrus leaf, and crushed rock, but then surprisingly generous and mouth-filling, like lemon-lime soda, with a briny sea spray minerality and a long, clean, luscious finish. Drink now and over the next few years.