

TABLAS CREEK VINEYARD

CÔTES DE TABLAS 2004



The Tablas Creek Vineyard *Côtes de Tablas* is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Counoise and Mourvedre. Like most wines of the Southern Rhône, it is a blend of varietals, featuring the fruitiness of Grenache balanced by the spice and structure of Syrah, with meaty, earthy notes from Mourvedre and Counoise. The 2004 *Côtes de Tablas* is Tablas Creek's fifth release of its *Côtes de Tablas* red blend, made in the style of a full-throttle Côtes du Rhone.

The 2004 vintage was excellent, with a very early spring balanced by a long, warm (but rarely hot) summer. The extended ripening cycle gave the grapes intense aromatics, pronounced minerality, good acids, and good structure.

All varietals were fermented in stainless steel with the use of native yeasts: the Syrah in open-top fermenters, punched down manually, and the other varietals in closed fermenters with pump-over aeration. After pressing, the wines were racked, blended, aged for a year in 1200-gallon French oak foudres, and then bottled in April 2005. The wines underwent only a light filtration before bottling.

The 2004 *Côtes de Tablas* has a juicy, berry nose of currants, raspberries, licorice and spice. The mouth is full of rich, sweet Grenache fruit showing good acidity and a long finish laced with licorice.

TECHNICAL NOTES

64% Grenache
16% Syrah
13% Counoise
7% Mourvèdre

14.8% Alcohol by Volume

3000 Cases Produced

FOOD PAIRINGS

Grilled Steaks
Pasta with Meat Sauces
Rich Beef Stews
Spicy Sausages

