

TABLAS CREEK VINEYARD

CÔTES DE TABLAS 2006



The Tablas Creek Vineyard *Côtes de Tablas* is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Mourvedre and Counoise. 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.

As with all our wines, the grapes for our *Côtes de Tablas* were grown on our 120-acre certified organic estate vineyard.

The 2006 vintage was a study of contrasts, with a cold, wet start, a very hot early summer, a cool late summer and a warm, beautiful fall. Ample rainfall in late winter gave the grapevines ample groundwater, and produced relatively generous crop sizes. The relatively cool late-season temperatures resulted in a delayed but unhurried harvest, wines with lower than normal alcohols, strong varietal character, and good acids.

All varietals were fermented in stainless steel with the use of native yeasts. After pressing, the wines were racked, blended, aged for a year in 1200-gallon French oak foudres, and then bottled in April 2008. The wines underwent only a light filtration before bottling.

The 2006 *Côtes de Tablas* has an intensely Grenache nose of cherries, rare steak and pepper. It is medium-bodied, with rich juicy, spicy flavors, gentle ripe tannins and a finish laced with licorice.

TECHNICAL NOTES

72% Grenache
11% Syrah
9% Mourvèdre
8% Counoise

14.8% Alcohol by Volume

3500 Cases Produced

FOOD PAIRINGS

Grilled steaks
Pastas with meat sauces
Rich beef stews
Spicy sausages

