

TABLAS CREEK VINEYARD

CÔTES DE TABLAS 2007



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 2007 vintage was the best vintage we've yet seen at Tablas Creek. Yields were very low due to a cold and very dry winter, which produced small berries and small clusters. A moderate summer without any significant heat spikes followed, allowing gradual ripening, and producing red wines with tremendous intensity, excellent freshness and a lushness to the fruit which cloaks tannins that should allow the wines to age gracefully.

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 February 2009. The wines underwent only a light filtration before bottling.

The 2007 *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

50% Grenache
25% Syrah
25% Counoise

14.8% Alcohol by Volume

2000 Cases Produced

FOOD PAIRINGS

Grilled steaks
Pastas with meat sauces
Rich beef stews
Spicy sausages

