

# TABLAS CREEK VINEYARD

## CÔTES DE TABLAS BLANC 2006



The Tablas Creek Vineyard *Côtes de Tablas Blanc* is a blend of four estate-grown white Rhône varietals: Viognier, Marsanne, Grenache Blanc, and Roussanne. The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the aromatics and fruit of the Viognier, the flavors and clean minerality of the Marsanne and Roussanne, and the crisp acids and rich mouthfeel of the Grenache Blanc.

The 2006 *Côtes de Tablas Blanc* is Tablas Creek's fifth national release of its Viognier-based white blend, made in a rich and aromatic style, yet with a clean minerality in the mouth, bright acidity, and a long finish. Like our *Côtes de Tablas* red, this wine is designed to be ready to drink young: at its peak from the moment of its release.

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. 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. Viognier began the harvest starting September 15th, followed by Roussanne and Grenache Blanc beginning September 27th, and Marsanne starting October 4th.

All varietals for the *Côtes de Tablas Blanc* were whole cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in April 2007. The wine underwent only a light cold stabilization before bottling.

The 2006 *Côtes de Tablas Blanc* is a blend in the style of French Cotes du Rhone whites, and features spicy aromas of herbs, stone fruits and minerals are followed in the mouth by apricot flavors, rich texture, bright acidity, and a long, clean peachy finish.

### TECHNICAL NOTES

59% Viognier  
32% Marsanne  
6% Grenache Blanc  
3% Roussanne

13.5% Alcohol by Volume

2000 Cases Produced

### FOOD PAIRINGS

Mussels Mariniere  
Green salads with avocado and citrus dressing  
Scallops  
Ceviche  
Light fish (halibut, sole) with tropical salsa

