

TABLAS CREEK VINEYARD

CÔTES DE TABLAS BLANC 2010



TECHNICAL NOTES

54% Viognier
30% Grenache Blanc
8% Marsanne
8% Roussanne

13.5% Alcohol by Volume
2400 Cases Produced

FOOD PAIRINGS

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

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

The grapes for our Côtes de Tablas Blanc were grown on our 120-acre certified organic estate vineyard.

The 2010 vintage saw healthy rainfall after three years of drought. The ample early-season groundwater and a lack of spring frosts produced a good fruit set. A very cool summer delayed ripening by roughly three weeks, with harvest not beginning until mid-September and still less than half complete in mid-October. Warm, sunny weather between mid-October and mid-November allowed the later-ripening varieties to reach full maturity. The long hangtime and cool temperatures combined to produce fruit with intense flavors at low alcohol levels. Viognier was harvested between September 16th and October 1st, followed by Marsanne on October 4th and Roussanne between October 12th and 27th. Grenache Blanc parcels were picked between September 21st and November 12th.

All varietals for the Côtes de Tablas Blanc were whole cluster pressed, and fermented in stainless steel to emphasize their clean crisp flavors and preserve their aromatics. Only native yeasts were used. After fermentation, the wines were raked and blended, and bottled in June 2011. The wine underwent only a light cold stabilization before bottling.

The 2010 Côtes de Tablas Blanc features a serious nose, minty with stone fruits and honeydew lurking underneath. The mouth is broad and rich, peaches and cream, but dry, with a very long finish with a hint of tannin reminiscent of red apple skins, cream, and rocks, nicely saline at the end.

