

## Côtes de Tablas Blanc 2013



## **Technical Notes**

39% Viognier 29% Grenache Blanc 20% Marsanne 12% Roussanne

13.5% Alcohol by Volume 1250 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 2013 Côtes de Tablas Blanc is a blend of four estate-grown white Rhône varietals. 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 2013 vintage was a classic California vintage, warm and sunny, with added intensity from the low yields produced by our second consecutive drought year. The summer was consistently warm, without the heat spikes or cold stretches that can delay ripening, and resulted in an early harvest under near-perfect conditions. The net result was a blockbuster vintage, with excellent concentration and good freshness, that should offer both early appeal and the capacity to age. Our Viognier was harvested between September 8th and 28th, Grenache Blanc between September 21st and October 15th, Marsanne on September 26th and October 17th, and Roussanne between September 7nd and October 22nd.

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 racked and blended, and bottled in May 2014. The wine underwent only a light cold stabilization before bottling.

## **Tasting Note**

The 2013 Côtes de Tablas Blanc features an immensely appealing nose of peaches and cream, lightened by a pretty minty note. The mouth is medium weight with stone fruit, white flowers, a creamy texture and a pleasing saline mineral note at the end that helps keep the long finish clean and fresh.