

TABLAS CREEK VINEYARD

COUNOISE 2005



The 2005 Tablas Creek Vineyard *Counoise* is Tablas Creek's second varietal bottling of this traditional blending varietal from the Southern Rhone. The Counoise grape has an unusual combination of lush blue and purple fruit (blueberries and cranberries), sweet spice (nutmeg and cinnamon), light-to-medium body, bright acidity, pale ruby color, and very little tannin.

We typically use all our Counoise in our *Esprit de Beaucastel* and *Côtes de Tablas* wines. However, in 2005, we had an unusually large, unusually intense Counoise harvest, which allowed us to make our first varietal Counoise since 2002.

The 2005 vintage was one of nature's lucky breaks, with excellent quality and higher-than-normal yields. The Counoise, as usual one of our latest ripeners, was harvested between October 28th and November 3rd. As with all our wines, our Counoise grapes were grown on our 120-acre certified organic estate vineyard.

The Counoise grapes are fermented using two processes. Half the grapes are destemmed and fermented in closed-top fermenters, and the other half are placed, clusters intact, in closed tanks to undergo carbonic maceration. All wines ferment using native yeasts. The wines were pressed after 4 weeks, blended and moved to a mix of small stainless steel tanks and one 1200-gallon foudre. The wine was bottled young and in screwcap in January 2007 to capture its youthful fruit and spice, and released to our VINSider wine club members in March 2007.

The 2005 *Counoise* is light ruby in color, with an aromatic nose of figs, boysenberry and spice. In the mouth, it is medium-bodied, with purple and red fruit flavors and refreshing acidity. Drink this wine young: in the first year or two.

TECHNICAL NOTES

100% Counoise

14.5% Alcohol by Volume

350 Cases Produced

FOOD PAIRINGS

Grilled pork

Veal

Roasted chicken

Spicy sausages

Meaty fishes (or fish in red wine sauce)

