

TABLAS CREEK VINEYARD

DIANTHUS 2012



TECHNICAL NOTES

60% Mourvèdre
25% Grenache
15% Counoise

14.5% alcohol by volume
1200 cases produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried chicken
Mediterranean tapas

The Tablas Creek Vineyard Dianthus 2012 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The blend incorporates the rosé traditions of the southern Rhône, taking its Mourvèdre foundation from the solid, dry rosés of Bandol and incorporating the structure of skin contact from the rich, juicy Grenache-based Tavel. Dianthus is a new name our estate rosé – in former vintages called simply Rosé – and refers to a genus of flowering plants known for their deep pink blossoms and known colloquially as “pinks”.

We take the grapes for our Dianthus from the oldest section of French-source vines at Tablas Creek. In 1994, two years after our French vines had been released from their USDA-mandated quarantine, we had propagated just enough to plant a few rows of each varietal on a hill overlooking our vine nursery. Over the next few years, we used cuttings from these plants to plant the rest of our 120-acre vineyard. These few rows of high-quality vines ripen later than the rest of the vineyard, so we harvest the Mourvèdre, Grenache, and Counoise together and co-ferment them (on their skins) in a single stainless steel fermenter. After 48 hours, we draw about 800 gallons of juice off the blend, and ferment it dry away from the skins. These lots are then supplemented with saignées (bleedings) from other Mourvèdre and Grenache lots in the cellar.

The grapes for Dianthus were grown on our 120-acre certified organic estate vineyard.

The 2012 vintage was a classic Paso Robles vintage, warm and sunny, but with above-average yields thanks to average winter rainfall and the frost-reduced 2011 crop. Despite the warm summer, ripening was slowed due to the healthy crop levels, and harvest at a normal time starting in early September and finishing in late October. The Mourvèdre, Grenache and Counoise lots that went into our Dianthus were harvested between October 9th and October 30th.

The 2012 Dianthus is cranberry in color, with an expressive nose of watermelon rind, rose petals, plum, and mineral. The mouth is rich but vibrant, with flavors of wild strawberry, pomegranate, plum and lime, and a long, rich finish that is both fresh and spicy. Pair it with Mediterranean cuisine, Spanish tapas, preparations with garlic and olive oil...or just enjoy it outside on a sunny day.

