

TABLAS CREEK VINEYARD

ESPRIT DE BEAUCASTEL BLANC 2007



The Tablas Creek Vineyard *Esprit de Beaucastel Blanc* 2007 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, a lush mouthfeel and bright acids. Picpoul Blanc completes the blend, adding a saline minerality and bright acids. As with all our wines, the grapes for our *Esprit de Beaucastel Blanc* were grown on our 120-acre certified organic estate vineyard.

The 2007 vintage was shaped by the cold, dry winter preceding it. The lack of ground water produced small, intensely flavored berries, and a very light crop. Yields on some varietals were down as much as 30%. The light yields and the consistent, warm summer led to a relatively early harvest and wines with tremendous color and flavor intensity.

The fruit was whole cluster pressed, and fermented with native yeasts. The Roussanne was fermented in a balance of stainless steel fermenters, 60-gallon oak barrels, and one 1200-gallon foudre. The Grenache Blanc was fermented partially in stainless steel and also in one foudre, and the Picpoul Blanc was fermented in small neutral oak and stainless steel barrels. All the wines went through malolactic fermentation. The varietals were blended and bottled in August 2008.

The 2007 *Esprit de Beaucastel Blanc* shows aromas of rose petals, candied lemon, honeycomb, white pepper, and sweet oak, rich Roussanne flavors of honey and sweet spice and long, dry, slightly tropical finish. It should drink well when young but will also reward time in bottle; we expect it to show beautifully for at least the next 8-10 years.

TECHNICAL NOTES

68% Roussanne
22% Grenache Blanc
10% Picpoul Blanc

13.5% alcohol by volume

2150 cases produced

FOOD PAIRINGS

Cooked shellfish (lobster, softshell crab, shrimp)
Roasted or grilled vegetables (eggplant, asparagus, peppers)
Foods cooked with garlic and olive oil
Rich fish dishes (i.e., salmon, swordfish)
Asian stir fry

