

# TABLAS CREEK VINEYARD

## GRENACHE BLANC 2004



The 2004 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's first national release of its 100% Grenache Blanc. This little-known Southern Rhone varietal produces wines with tremendous body, good acidity, and flavors of citrus, anise, and green apple.

The 2004 vintage saw an early flowering but overall moderate temperatures that lengthened the growing cycle and produced grapes that were unusually aromatic and mineral-driven. Warm days and cool nights persisted through most of the summer, with daytime temperatures typically in the upper 80s and low 90s, and nighttime lows in the 50s. When it finally got and stayed hot in late August, many of our varietals (unusually) ripened near the same time. The Grenache Blanc was harvested on four days between September 22nd and 28th.

The Grenache Blanc grapes were whole cluster pressed, and fermented using native yeasts in stainless steel tanks. After primary fermentation, the wine was moved to neutral French oak barrels to complete malolactic fermentation. The final blends were assembled in May 2005, and bottled in July 2005. The wines underwent only a light cold stabilization before bottling.

The 2004 Grenache Blanc is a vibrant expression of the Grenache Blanc grape. Aromas of lemon and anise are followed by full body, flavors of green apple and marzipan, zesty acids and a long, elegant lemon drop finish.

### TECHNICAL NOTES

100% Grenache Blanc

15.3% Alcohol by Volume

560 Cases Produced

### FOOD PAIRINGS

Spicy Asian preparations of fish and chicken

Shrimp Scampi

Sushi

Lemongrass Beef

