

# TABLAS CREEK VINEYARD

## GRENACHE BLANC 2006



The 2006 Tablas Creek Vineyard *Grenache Blanc* is Tablas Creek's third national release of its 100% Grenache Blanc. The Grenache Blanc grape, a little-known but widely-planted Southern Rhone varietal, produces wines with tremendous body, good acidity, and flavors of citrus, anise, and green apple.

We use most of our Grenache Blanc in our *Esprit de Beaucastel Blanc* and *Cotes de Tablas Blanc* each year. However, we have been so pleased by the flavors and intensity of the Grenache Blanc over the past few years that we decided to reserve a small quantity of Grenache Blanc for a single-varietal bottling. As with all our wines, our Grenache Blanc grapes were grown on our 120-acre certified organic estate vineyard.

The 2006 vintage was a study of contrasts, with a cold, wet start, a very hot early summer, a cool late summer and a warm, beautiful fall. Ample rainfall in late winter gave the grapevines ample groundwater, and produced relatively generous crop sizes. The relatively cool late-season temperatures resulted in a delayed but unhurried harvest, wines with lower than normal alcohols, strong varietal character, and good acids.

The Grenache Blanc grapes were whole cluster pressed, and fermented using native yeasts in stainless steel tanks and one two-year-old foudre. The final blends were assembled in May 2007, and bottled in July 2007. The wines underwent only a light cold stabilization before bottling.

The 2006 *Grenache Blanc* is a vibrant expression of the Grenache Blanc grape. Aromas of lemon and anise are followed by full body, flavors of candied lemon, green apple and marzipan, zesty acids and a long, elegant finish with just a touch of oak.

### TECHNICAL NOTES

100% Grenache Blanc

15.3% Alcohol by Volume

550 Cases Produced

### FOOD PAIRINGS

Spicy Asian preparations of fish and chicken  
Shrimp Scampi  
Sushi  
Lemongrass Beef

