

TABLAS CREEK VINEYARD

MOURVÈDRE 2003



The 2003 Tablas Creek Vineyard Mourvèdre is Tablas Creek's first bottling of its 100% Mourvedre. The wine is classically Mourvedre in character, with cherry, fig, mocha and spice flavors, medium to full body, and a spicy, appealing finish of saddle leather and loam.

The 2003 vintage was tremendous: warm and sunny, with cool nights that prolonged the hangtime of the grapes and led to wines with excellent acidity. A relatively early flowering, combined with a warm but not overly hot summer produced unusually long hangtime, and grapes with concentrated flavors and a distinct minerality. The extended harvest meant that we harvested varietals multiple times, with Mourvedre (as usual our latest-ripening red varietal) harvested between September 25th and October 29th.

The Mourvedre grapes were destemmed and then fermented using native yeasts in a balance of small open-top and enclosed stainless steel tanks. After three weeks, they were pressed, and moved to a balance of new and old French oak barrels to complete their fermentation. The red wines were assembled in June of 2004, and aged for an additional year in 1200-gallon foudres, before being bottled in May 2005. The wine underwent only a light filtration before bottling, and should be expected to throw a sediment over time.

The 2003 Mourvèdre displays a classic nose of roasted meats, cherries and spice. Juicy and full in the mouth, it features lingering notes of coffee, chocolate and leather, with a pronounced mineral finish.

TECHNICAL NOTES

100% Mourvèdre

14.3% Alcohol by Volume

560 Cases Produced

FOOD PAIRINGS

Richly flavored stews

Pork chops with fruit reduction

Asian preparation of red meats (i.e., beef stir fry)

Bittersweet chocolate desserts

