

# TABLAS CREEK VINEYARD

## PANOPLIE 2006



In exceptional vintages, Tablas Creek Vineyard produces small quantities of *Panoplie*: a Mourvèdre-based cuvee from meticulously selected grapes, made in the model of Château de Beaucastel's *Hommage à Jacques Perrin*. In 2006, only 400 cases were produced.

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. As with all our wines, the grapes for our *Panoplie* were grown on our 120-acre certified organic estate vineyard.

The grapes were fermented using native yeasts in open and closed stainless steel fermenters. After pressing, the wines were moved into barrel, blended, and aged in large-format French oak demi-muids before being bottled in July of 2008.

The Tablas Creek Vineyard *Panoplie* 2006 is a barrel-by-barrel selection of the most intense lots of Mourvèdre, Grenache, and Syrah in the cellar, structured for long aging. It is a dense purple-red in color with a rich plum nose, ripe and sweet with coffee and eucalyptus notes. The complex palate shows full flavors of red and black fruit, licorice, pepper, and roasted meat. It is concentrated, dense and elegant with a wonderfully long licorice and spice finish.

### TECHNICAL NOTES

68% Mourvèdre  
27% Grenache  
5% Syrah

15.0% Alcohol by Volume

400 Cases Produced

### EXPECTED MATURITY

2012-2035

