

TABLAS CREEK VINEYARD

ROSÉ 2004



The Tablas Creek Vineyard Rosé 2004 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The blend is traditional of the southern Rhône, though the blend of grapes is predominantly Mourvèdre, and therefore more like the solid, dry rosés of Bandol than the lighter Grenache-based Tavel.

Each year, we take the grapes for our Rosé from the oldest section of French source vines at Tablas Creek. When we first received our vines from France, we had just enough to plant a few rows of each varietal on a hill overlooking our vine nursery. Over the next few years, we used cuttings from these plants to plant the rest of our 120-acre vineyard.

These few rows of high-quality vines ripen later than the rest of the vineyard, so we harvest the Mourvèdre, Grenache, and Counoise together and co-ferment them (on their skins) in a single stainless steel fermenter. After 72 hours, we draw about 800 gallons of juice off the blend, and ferment it dry away from the skins. These lots are then supplemented with saignees (bleedings) from other Mourvèdre lots in the cellar.

The 2004 Rosé is rich, ripe, and full of spice and fruit. It has aromatics of sage and juniper, as well as white plum and watermelon, flavors of ripe strawberries, fresh acidity and a lingering finish. Pair it with Mediterranean cuisine, Spanish tapas, preparations with garlic and olive oil... or just enjoy it outside on a sunny day.

TECHNICAL NOTES

62% Mourvèdre
28% Grenache
10% Counoise

14.5% alcohol by volume

700 cases produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Roast chicken
Mediterranean tapas

