

TABLAS CREEK VINEYARD

ROUSSANNE 2004



The 2004 Tablas Creek Vineyard Roussanne is Tablas Creek's third national release of its 100% Roussanne. The wine is exuberantly and elegantly Roussanne in character, with honey, honeysuckle, and pear aromatics, a rich, viscous mouthfeel with just a hint of oak, and a long, lingering finish.

The 2004 vintage was excellent, with a very early spring balanced by a long, warm (but rarely hot) summer. The extended ripening cycle gave the grapes intense aromatics, pronounced minerality, and good structure. The early spring and moderate summer ripened Roussanne earlier than normal, and we harvested it between September 5th and September 29th.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts half in stainless steel and half in small French oak barrels. The wine was left on its lees for 6 months, and allowed to complete malolactic fermentation. After fermentation the wines were blended, and bottled in May 2005. The wines underwent only a light cold stabilization before bottling.

The 2004 Roussanne is a vibrant expression of the Roussanne grape. Aromas of pear, honeysuckle, hazelnut and spice are followed by a wine of rich texture, honey, pear and lemon flavors, moderate acidity and a long mineral finish.

TECHNICAL NOTES

100% Roussanne

14.3% Alcohol by Volume

600 Cases Produced

FOOD PAIRINGS

Rich shellfish (lobster and crab)

Sea Bass

Mildly spicy foods (curries, gumbo)

Stir-fries in garlic and olive oil

Salmon

