

TABLAS CREEK VINEYARD

ROUSSANNE 2005



The 2005 Tablas Creek Vineyard Roussanne is Tablas Creek's fourth 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.

We use most of our Roussanne in our *Esprit de Beaucastel Blanc* each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel they would be too dominant in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

The 2005 vintage was one of nature's lucky breaks, with excellent quality and higher-than-normal yields. The wet winter of '04-'05 gave the grapevines ample groundwater, and a warm period in March got the vines off to an early May flowering. The summer was uniformly sunny but relatively cool, and harvest began in the 3rd week of September. The grapes spent nearly a month longer on the vine, and the resulting wines were intensely mineral, with good structure and powerful aromatics. The Roussanne (unusually, our last varietal harvested) came in between September 26 and November 7.

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 2006.

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

