TABLAS CREEK VINEYARD Côtes de Tablas Blanc 2012



TECHNICAL NOTES 34% Viognier

30% Marsanne30% Grenache Blanc6% Roussanne

13.0% Alcohol by Volume 1725 Cases Produced

FOOD PAIRINGS

Mussels Marinière Green salads with avocado and citrus dressing Scallops Ceviche Light fish (halibut, sole) with tropical salsa The Tablas Creek Vineyard 2012 Côtes de Tablas Blanc is a blend of four estate-grown white Rhône varietals. The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the floral aromatics and stone fruit of Viognier, the crisp acids and rich mouthfeel of Grenache Blanc, and the structure and minerality of Marsanne and Roussanne. The grapes for our Côtes de Tablas Blanc were grown on our 120-acre certified organic estate vineyard. The 2012 vintage was a classic Paso Robles vintage, warm and sunny, but with above-average yields thanks to average winter rainfall and the frost-reduced 2011 crop. Despite the warm summer, ripening was slowed due to the healthy crop levels, and harvest at a normal time starting in early September and finishing in late October. The resulting wines showed lush, juicy fruit, balanced by good acids, and should provide enormous early appeal. Our Viognier was harvested between September 8th and 28th, Grenache Blanc between September 21st and October 15th, Marsanne on September 26th and October 17th, and Roussanne between September 7nd and October 22nd. All varietals for the Côtes de Tablas Blanc were whole cluster pressed, and fermented in stainless steel to emphasize their clean crisp flavors and preserve their aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in June 2013. The wine underwent only a light cold stabilization before bottling.

The 2012 Côtes de Tablas Blanc features an immensely appealing nose of peaches and cream, lightened by a pretty minty note. The mouth is medium weight with stone fruit, white flowers, a creamy texture and a pleasing saline mineral note at the end that helps keep the long finish clean and fresh.