

TABLAS CREEK VINEYARD

CÔTES DE TABLAS 2012



TECHNICAL NOTES

Grenache 60%
Syrah 25%
Counoise
10% Mourvèdre 5%

14.5% Alcohol by Volume
2600 Cases Produced

FOOD PAIRINGS

Grilled steaks
Pastas with meat sauces
Rich beef stews
Spicy sausages

The Tablas Creek Vineyard Côtes de Tablas is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Counoise and Mourvèdre. Like most wines of the Southern Rhône, it is a blend of varietals, featuring the fruit and spice of Grenache balanced by the spice and mineral of Syrah, the appealing briary wildness of Counoise and the structure of Mourvèdre.

The grapes for our Côtes de Tablas 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. Syrah harvest began September 10th, followed by Grenache on September 21st, Mourvèdre on September 26th and Counoise on October 5th. The last pick of all four grapes came October 30th.

All varietals were fermented in a mix of stainless steel and wooden upright fermenters with the use of native yeasts. After pressing, the wines were racked, blended, aged for a year in 1200-gallon French oak foudres, and then bottled in February 2014. The wines underwent only a light filtration before bottling.

Tasting Notes

The 2012 Côtes de Tablas shows a deep, powerful nose of soy, licorice and black cherry, with an appealing sweet spice note emerging with air. The mouth is rich with plum, cherry, leather, balsamic and crushed rock balanced by fresh acidity and characteristic chalky Grenache tannins on the lingering, spicy finish. Hold for six months, then drink for the next decade or more.

