

ROUSSANNE 2013



The 2013 Tablas Creek Vineyard Roussanne is Tablas Creek's thirteenth varietal bottling of our most important white grape. The wine is exuberantly and elegantly in character of the Roussanne grape, 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 Blanc each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel it would be a shame to lose them in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

Our Roussanne grapes were grown on our 120-acre certified organic estate vineyard.

The 2013 vintage was a classic California vintage, warm and sunny, with added intensity from the low yields produced by our second consecutive drought year. The summer was consistently warm, without the heat spikes or cold stretches that can delay ripening, and resulted in an early harvest under near-perfect conditions. The net result was a blockbuster vintage, with excellent concentration and good freshness, that should offer both early appeal and the capacity to age. Our Roussanne was harvested nearly a month earlier than normal, between September 11th and October 3rd.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts two-thirds in neutral 1200-gallon French oak foudres and one-third in 170-gallon French oak demi-muids. The lots were left on their lees for 6 months, and allowed to complete malolactic fermentation. After fermentation the lots were blended, and bottled in February 2014. The wine underwent only a light cold stabilization before bottling.

The 2013 Roussanne was the second vintage of our 100% Roussanne that we aged in foudre through the subsequent harvest, and we agreed that like the 2012, this wine showed the benefits of that longer elevage. Aromas of beeswax, lacquered wood, white flowers and yellow pear, with rich, broad flavors of honey and pear, some nicely integrated sweet oak, and a long, rich, slightly spicy finish. Appealing in its youth (more so than many vintages of our Roussanne) but should also develop over the next decade.

TECHNICAL NOTES

100% Roussanne
13.1% Alcohol by Volume
700 Cases Produced

FOOD PAIRINGS

Rich shellfish (lobster and crab)
Sea Bass
Mildly spicy foods (curries, gumbo)
Stir-fries in garlic and olive oil
Salmon