

Côtes de Tablas Blanc 2014



The Tablas Creek Vineyard 2014 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 certified organic estate vineyard.

The 2014 vintage was our third consecutive drought year and saw our earliest-ever beginning to the growing season. The summer was warm but without serious heat spikes, and our coolest August in a decade slowed ripening at a critical period. When it warmed back up in September, the fruit tumbled in, and we finished in mid-October, about two weeks earlier than normal. The result was a vintage with excellent concentration balanced by good freshness, which should be vibrant and powerful young, but with the balance to age. Our Viognier was harvested between August 23rd and September 9th, Grenache Blanc between September 4th and October 4th, Marsanne on September 16th and 19th, and Roussanne between September 4th and October 15th.

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 2015. The wine underwent only a light cold stabilization before bottling.

Tasting Note

The 2014 Côtes de Tablas Blanc has a textured, appealing nose that plays between sweeter and more savory aromas: honeycomb and almond skin, jasmine and watermelon rind, peach pit and citrus pith. The palate shows lovely texture, rich but cool, with flavors of pear skin, baked sugar, honeydew and mint. A saline mineral note mingles with fresh peach juice on the lingering finish.

Technical Notes

42% Viognier
30% Grenache Blanc
23% Marsanne
5% Roussanne

13.5% Alcohol by Volume
1200 Cases Produced

Food Pairings

Mussels Marinière
Green salads with avocado
and citrus dressing
Scallops Ceviche
Light fish (halibut, sole)
with tropical salsa