

Esprit de Tablas Blanc 2014



Technical Notes

72% Roussanne
23% Grenache Blanc
5% Picpoul Blanc

13.5% Alcohol by Volume
2200 Cases Produced

Food pairing

- Cooked shellfish (lobster, softshell crab, shrimp)
- Roasted or grilled vegetables (eggplant, asparagus, peppers)
- Foods cooked with garlic and olive oil
- Rich fish dishes (i.e., salmon, swordfish)
- Asian stir fry

The Tablas Creek Vineyard 2014 Esprit de Tablas Blanc is a blend of three estate-grown varieties, propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, a lush mouthfeel and bright acids. Picpoul Blanc completes the blend, adding a saline minerality and tropical notes.

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. We began harvesting our Grenache Blanc and Roussanne on September 4th followed by Picpoul Blanc on September 17th. Picking continued through September, finishing with our last lot of Roussanne on October 15th.

The grapes for our Esprit de Tablas Blanc were grown on our certified organic estate vineyard.

The fruit was whole cluster pressed, and fermented with native yeasts. The Roussanne was fermented in neutral oak of various sizes: 60-gallon oak barrels, 170-gallon demi-muids, and 1200-gallon foudres. The Grenache Blanc was fermented partially in stainless steel and also in one foudre, and the Picpoul Blanc was fermented in small neutral oak and stainless steel barrels. All the wines went through malolactic fermentation. The lots were selected and blended in April 2015, and aged in foudre until their bottling in December 2015.

Tasting Notes

The 2014 Esprit de Tablas Blanc has an appealing nose of fresh pears, wildflower honey and candied pecan, lifted by a spicy notes of anise and orange blossom. The mouth shows flavors of salted honeydew, honeycrisp apple, and more pear, with floral notes of jasmine and citrus blossom reemerging on the long, clean, spicy finish. Already delicious, it should also go out 15 years or more and gain additional nuttiness and complexity with time.