

## Roussanne 2014



### Technical Notes

100% Roussanne

13.0% Alcohol by Volume

880 Cases Produced

### Food pairing

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

The 2014 Tablas Creek Vineyard Roussanne is Tablas Creek's fourteenth 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 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 Roussanne was harvested between September 4th and October 15th.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts in neutral 1200-gallon French oak foudres (55%), neutral 132-gallon French oak puncheons (35%) and new 60-gallon barriques (10%). 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 December 2015. The wine underwent only a light cold stabilization before bottling.

### Tasting Notes

The 2014 Roussanne shows a luscious nose of peach syrup, jasmine, and lanolin, undercut by cool, spicy notes of lemon thyme and citrus leaf. On the palate, flavors of salted caramel, nutmeg, marzipan and orange zest are backed by rich texture, and saline notes come out on the long, dry finish. Already appealing (more so than many vintages of our Roussanne are in their youth) it should also develop additional depth and nuttiness over the next decade.