



ESPRIT DE TABLAS 2015



The Tablas Creek Vineyard 2015 Esprit de Tablas is a blend of four estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The wine is based on the dark red fruit, earth, spice and mid-palate richness of Mourvèdre, with additions of Grenache for forward fruit, approachability and lushness, Syrah for mineral, aromatics, and back-palate tannins, and Counoise for brambly spice and acidity.

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced an early start to harvest but required multiple passes through most vineyard blocks during a long, drawn-out picking season. Yields were down as much as 50% in early-ripening grapes like Viognier and Syrah, but later grapes like Mourvedre and Roussanne were only down slightly. The result was a vintage with excellent concentration but unusually good acids, and wines with dramatic perfume, texture, and intensity. We harvested our Mourvèdre between September 24th and October 15th, Syrah between September 9th and October 5th, Grenache between September 10th and October 8th and Counoise between September 26th and October 14th.

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

The grapes were fermented using native yeasts in open and closed stainless steel fermenters. After pressing, the wines were moved into barrel, blended, and aged in 1200-gallon French oak foudres before being bottled in June 2017.

The 2015 Esprit de Tablas has a nose that is immensely inviting: warm berry compote, given complexity by sun-drenched bay leaf and newly turned earth. Mourvedre at its most appealing. The mouth is lush and dense, still quite tannic, with licorice, blackberry, and cedar notes. There is a Mourvedre-driven meatiness, but it's refined too, like a linebacker in a tuxedo. Young and bright on the finish, with lingering flavors of wood smoke, plum skin and spice. The wine is still unwinding after its recent bottling; we recommend that you hold the 2015 Esprit for a few months, then drink either between 2018 and 2020 or again starting in 2023 any time over the subsequent two decades.

TECHNICAL NOTES

49% Mourvedre
25% Grenache
21% Syrah
5% Counoise

14.5% Alcohol by Volume
2850 Cases Produced

FOOD PAIRINGS

Game
Dark Fowl (i.e., duck)
Richly flavored stews
Lamb
Asian preparation of red meats
(i.e., beef stir fry)