The 2017 Tablas Creek Vineyard Vermentino is Tablas Creek's fifteenth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhone Valley (particularly Côtes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Châteauneuf du Pape clones, our contact in the French nursery service included Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our certified organic estate vineyard.

The 2017 vintage saw our drought end with a bang, as we received 43 inches of rain and saw our rainiest month ever in January. The wet soils delayed budbreak to a normal timeframe, and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn’t seen in years. The summer began relatively cool, but was punctuated by two heat spikes, one in early July and the other in late August, that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel to emphasize the minerality of the grapes. The wine was bottled in February 2018.

The 2017 has a clean, spicy Vermentino nose of grapefruit pith, citrus leaf, white flowers and sea spray. Briny. The palate shows Vermentino’s characteristic vibrant acids, with flavors of key lime, nectarine, and an ocean spray note that lingers on the long, clean, bright finish. Drink now and over the next few years.

**TECHNICAL NOTES**

- 100% Vermentino
- 13.0% Alcohol by Volume
- 1430 Cases Produced

**FOOD PAIRINGS**

- Nearly any fresh seafood
- Oysters on the half shell
- Aioli or Pesto
- Linguine with clam sauce
- Stir fried green vegetables