

ROUSSANNE

2016



The 2016 Tablas Creek Vineyard Roussanne is Tablas Creek's sixteenth varietal bottling of our most important white grape. The wine is exuberant 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.

Tasting Notes

The 2016 Roussanne is rich and immediately Rhoney on the nose, with aromas of graham cracker, crystallized pineapple, ginger, and honeycomb. The mouth is rich and inviting, with flavors of honeydew and smoky marzipan, tons of texture, and a little pithy bite that helps all the rich flavors resolve into a clean, dry finish. A hint of sweet oak lingers. The wine has only been in bottle for a few months and we expect it to continue to flesh out over the next year. Hold for a few months at least, then drink over the next decade or more.

Production Notes

We use most of our Roussanne in our Esprit de Tablas 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 certified organic estate vineyard.

The 2016 vintage, while still marked by drought, saw better rainfall than the four previous years, and the vineyards showed good health through most of the growing season. That season started with a very early budbreak and continued warm weather spurred our earliest-ever beginning to harvest, on August 18th. But beginning mid-August, three cool weeks slowed the ripening for all but our earliest grapes, and allowed them to reach flavor and phenolic maturity with slightly above-average hang time. The resulting vintage shows excellent concentration but also remarkable vibrancy, with electric acids framing appealing juiciness.

Roussanne yields recovered slightly in 2016, but were still low, and produced wines with both lushness and density. We fermented the Roussanne lots that were selected for our varietal bottling roughly 55% in foudre, 35% in neutral oak puncheons, and 10% in small new barriques. The selected lots were blended in April 2017 then aged through the subsequent harvest before bottling this past December.

TECHNICAL NOTES

100% Roussanne

12.7% Alcohol by Volume
900 Cases Produced

FOOD PAIRINGS

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