

## ESPRIT DE TABLAS

2016



### TECHNICAL NOTES

46% Mourvedre  
31% Syrah  
18% Grenache  
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)

The Tablas Creek Vineyard 2016 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.

### Tasting Notes:

A deep nose, marked equally by Mourvedre and Syrah: mocha and currant reduction, chalky minerality and spicy eucalyptus. The mouth is dense yet not heavy, with flavors of sugarplum and rare steak, a reverberating red/black licorice note, and tremendous texture. The long finish, with lingering flavors of wood smoke, roasted meat, plum skin and crushed rock, hints at more rewards to come with cellar aging. We recommend that you drink either 2018-2021 or again starting in 2024 any time over the subsequent two decades.

### Production Notes:

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.

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

The grapes were fermented using native yeasts in a mix of 1500-gallon wooden upright fermenters, open-top tanks and closed stainless steel fermenters. After pressing, the wines were moved into barrel and allowed to complete malolactic fermentation. The Esprit was selected from the vintage's best lots and blended in May 2017, then aged in 1200-gallon French oak foudres for another year before being bottled in July 2018.