

## GRENACHE BLANC

### 2018



#### TECHNICAL NOTES

100% Grenache Blanc  
13.4% Alcohol by Volume  
1470 Cases Produced

#### FOOD PAIRINGS

Spicy Asian preparations  
of fish and chicken  
Shrimp Scampi  
Sushi  
Mussels Mariniere

The 2018 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's sixteenth bottling of its 100% Grenache Blanc. The Grenache Blanc grape, a widely-planted but rarely acknowledged southern Rhone varietal is the white variant of the better-known Grenache Noir. It produces wines with full body, good acidity, and flavors of citrus, anise, and green apple.

#### TASTING NOTES

A classic Grenache Blanc nose of lemon pith, green apple peel, anise, and briny minerality. On the palate, very bright at first, with a burst of lemon on the attack, then sweeter flavors of sarsaparilla and tarragon, while the grape's richness comes out on the finish, leaving on a long sweet/tart lemon drop note. Drink now and over the next few years.

#### PRODUCTION NOTES

We use most of our Grenache Blanc in our Esprit de Tablas Blanc and Cotes de Tablas Blanc each year. However, we have been so pleased by the flavors and intensity of the Grenache Blanc that we try to reserve a small quantity of Grenache Blanc for a single-varietal bottling when we can. The grapes for our 2018 Grenache Blanc were grown on our certified organic and biodynamic estate vineyard.

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

For our varietal Grenache Blanc, we balanced lots that were fermented in stainless steel (for brightness) and *foudre* (for roundness). These lots were blended in April 2019 and bottled under screwcap to preserve its brightness in June 2019.