

ESPRIT DE TABLAS BLANC 2017



TECHNICAL NOTES

68% Roussanne
17% Grenache Blanc
7% Picpoul Blanc
4% Picardan
4% Clairette Blanche
13.0% Alcohol by Volume
2250 Cases Produced

FOOD PAIRINGS

Cooked shellfish (lobster, softshell crab, shrimp)
Roasted or grilled vegetables (eggplant, asparagus, peppers)
Foods cooked with garlic and olive oil
Rich fish dishes (salmon, swordfish)
Asian stir fry

The Tablas Creek Vineyard 2017 Esprit de Tablas Blanc is a blend of five estate-grown varietals, propagated from bud-wood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, a lush mouthfeel and bright acids. Picpoul Blanc adds a saline minerality and tropical notes. This is the first vintage incorporating two new varieties to the blend. Picardan brings a elegant minerality while Clairette Blanche is crisp and gently citrusy.

TASTING NOTES

A spicy, deep Roussanne nose of wildflower honey, cedar spice, jasmine, and Asian pear. The mouth shows flavors of baked pear, cinnamon stick, and brioche, all deepened by a little sweet oak. The wine's rich texture is balanced by nice acids and a saline mineral note on the finish. A powerful Esprit Blanc that we expect to go out two decades, gaining additional nuttiness and complexity over the years.

PRODUCTION NOTES

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 bud-break to a normal time-frame, 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 grapes for our Esprit de Tablas Blanc were grown on our certified organic and biodynamic estate vineyard.

The fruit was whole cluster pressed, and fermented with native yeasts. The Roussanne was fermented in neutral oak of various sizes: 60-gallon oak barrels, 170-gallon demi-muids, and 1200-gallon foudres. The Grenache Blanc was fermented in stainless steel and also in one foudre, and the Picpoul Blanc, Clairette Blanche, and Picardan were fermented in stainless steel and a little neutral wood. All the wines went through malolactic fermentation. The Esprit Blanc was selected from the vintage's best lots, blended, and returned to *foudre* in April 2018, and aged an additional 8 months in *foudre* until its bottling in December 2018 and letting it rest an additional 9 months in bottle before release.