
TABLAS CREEK VINEYARD



ROUSSANNE

2017



TECHNICAL NOTES

100% Roussanne

12.0% Alcohol by

Volume 1050 Cases
Produced

FOOD PAIRINGS

Rich shellfish (lobster and
crab)

Sea Bass

Mildly spicy foods (curries,
gumbo)

Stir-fries in garlic and olive oil
Salmon

The 2017 Tablas Creek Vineyard Roussanne is Tablas Creek's seventeenth varietal bottling of our most important white grape. Roussanne was the one grape whose yields did not recover in 2017, but the rainfall (and the healthier vines that resulted) produced intense wines with texture and yet brighter acids than we see in Roussanne lots from most years.

Tasting Notes

Precise on the nose, with aromas of lacquered wood, pear skin, ginger, and sweet spices. The mouth is clean and light on its feel for Roussanne, reminiscent of Marsanne in many ways with flavors of cantaloupe and lemongrass, medium body, and a bright finish with just a hint of sweet oak. 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 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 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.

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 2018 then aged through the subsequent harvest before bottling in December 2018.