



## CÔTES DE TABLAS 2018



### TECHNICAL NOTES

45% Grenache  
33% Syrah  
12% Cunoise  
10% Mourvèdre

14.5% Alcohol by Volume  
2140 Cases Produced

### FOOD PAIRINGS

Grilled steaks  
Pastas with meat sauces  
Rich beef stews  
Spicy sausages

The Tablas Creek Vineyard *Côtes de Tablas* is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Cunoise and Mourvèdre. Like most wines of the Southern Rhône, it showcases Grenache, featuring that grape's characteristic generous fruit and refreshing acidity, balanced by the spice and mineral of Syrah, the appealing briary wildness of Cunoise and the structure of Mourvèdre.

The grapes for our *Côtes de Tablas* 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.

All varietals were fermented in a mix of stainless steel and wooden upright fermenters with the use of native yeasts. After pressing, the wines were racked, blended in June 2019, aged for a year in 1200-gallon French oak foudres, and then bottled in February 2020. The wine is unfinned and unfiltered.

*A deep nose, powerfully reminiscent of Syrah and the Rhone, with notes of soy marinade, black pepper, chocolate, and fig. On the palate, equally balanced between Grenache's red fruit and acid and Syrah's dark fruit and power, with flavors of kirsch, bittersweet chocolate, black cherry, and chalky tannins. A serious, powerful Cotes de Tablas that is already delicious but with the stuffing to age. Drink now and over the next decade.*