



DIANTHUS 2019

TASTING NOTES



An electric fuchsia. The nose shows powerful strawberry and guava fruit, deepened by sweet tarragon and rose petal notes. The mouth is vivid, with plum skin acids and a line of passion fruit topicality. Tons of texture leads into a long finish with flavors of strawberry and lemon drop. A Rosé to convert people who think that pink wines can't be serious. Drink before the end of 2021.

The Tablas Creek Vineyard Dianthus 2019 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The blend incorporates the Rosé traditions of the southern Rhône, taking its Mourvèdre foundation from the solid, dry rosés of Bandol and incorporating the structure of skin contact from the rich, juicy Grenache-based Tavel. Dianthus refers to a genus of flowering plants known for their deep pink blossoms and known colloquially to gardeners as "pinks".

The core of our Dianthus comes from the oldest section of French-sourced vines at Tablas Creek. In 1994, two years after our French vines had been released from their USDA-mandated quarantine, we had propagated just enough to plant a few rows of each varietal on a hill overlooking our vine nursery. Over the next few years, we used cuttings from these plants to plant the rest of our vineyard. These few rows of high-quality vines ripen later than the rest of the vineyard, so we harvest the Mourvèdre, Grenache, and Counoise together and co-ferment them (on their skins) in a single stainless steel fermenter. After 48 hours, we draw about 800 gallons of juice off the blend, and ferment it dry away from the skins. These lots are then supplemented with *saignées* (bleedings) from other Mourvèdre and Grenache lots in the cellar.

The grapes for Dianthus were grown on our certified organic and bio-dynamic estate vineyard.

The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed bud-break to a little after normal, and a cool first half of the summer delayed flowering and the ripening of our earlier varieties. Beginning the second week of July, the weather turned warm but never so warm to engage the vines' self-defense mechanism of shutting down, accelerating ripening of our later varieties and producing intense flavors. The resulting compressed harvest was completed under ideal conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

TECHNICAL NOTES

52% Mourvèdre
33% Grenache
15% Counoise

14.1% Alcohol by Volume
900 Cases produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried Chicken
Mediterranean tapas