

ROUSSANNE
 2018



TECHNICAL NOTES

100% Roussanne

12.4% Alcohol by

Volume 630 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 2018 Tablas Creek Vineyard Roussanne is Tablas Creek's eighteenth varietal bottling of our most important white grape. Roussanne yields were low in 2018, but the Roussanne we got was powerfully characteristic of the Roussanne grape, and we highlighted its balance of richness and freshness by selecting lots from large *foudres*, small *barriques*, and mid-size demi-muids. 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 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 cold weather continued most of the year, punctuated by a six-week heatwave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly more relaxed than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

Roussanne yields were low in 2018, and the 630 cases we made as a varietal wine is our smallest production in a decade. But the Roussanne we got was powerfully characteristic of the grape, and we chose lots for our varietal bottling that came roughly 55% from *foudre*, 35% from neutral oak puncheons, and 10% in small new *barriques*. The selected lots were blended in April 2019 then aged in *foudre* through the subsequent harvest before bottling this past December.

Tasting Notes

A powerful nose of lacquered wood, new honey, dried orange peel, cardamom, and aromatic bitters. The palate is classic, with flavors of caramel and ripe pear, a sweet little oak, and a little bit of tannic bite that cleans the wine upon the long finish. The wine has only been in bottle for a few months, but it's already drinking well. Drink in the next 3 or 4 years for a more luscious, fruit-driven experience, or hold it for 8-15 years for a flavor profile of caramel, wet rocks, and hazelnut.