



2018 GRENACHE



TECHNICAL NOTES

100% Grenache
14.1% Alcohol by Volume
1100 Cases Produced

FOOD PAIRINGS

Grilled Steaks
Pasta with meat sauces
Rich beef stews
Spicy sausages

The 2018 Grenache is Tablas Creek's tenth varietal bottling of the signature grape of the southern Rhone Valley. The wine shows the bright fruit and tangy acidity of the Grenache Noir grape, both highlighted by the intensity and balance of the outstanding 2018 vintage.

TASTING NOTES

The 2018 Grenache is a pretty medium red, with a powerful nose of cherry jam, black pepper, rare steak and minty spice. The mouth shows sweet black cherry fruit balanced by vibrant plum skin acids and chewy tannins, with a sweet tobacco note coming out on the finish. Good acids and the youthful Grenache tannins promise a decade or more of ageworthiness.

PRODUCTION NOTES

We use most of our Grenache in our Esprit de Tablas and Côtes de Tablas blends each year. However, we feel that this is a grape whose bright fruit, spice and acidity lends itself well to bottling as a single-varietal wine as well. Grenache seems to improve more dramatically with vine age than any other grape we grow, and although we didn't produce our first single-varietal Grenache bottling until 2006, we have made one most years since.

The grapes for our 2018 Grenache 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.

The Grenache grapes were destemmed and then fermented using native yeasts in closed stainless steel and upright oak tanks. After two weeks, they were pressed and moved to neutral barrels to complete their fermentation. It was bottled May 2020.