

TABLAS CREEK VINEYARD

VERMENTINO 2010



The 2010 Tablas Creek Vineyard *Vermentino* is Tablas Creek's ninth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhone Valley (particularly C tes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Ch teau-neuf du Pape clones, our contact in the French nursery service included the Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our 120-acre certified organic estate vineyard.

The 2010 vintage was marked by ample winter rainfall and a notably cool summer, with very long hangtimes producing good intensity and bright acids at lower than normal alcohol levels. The Vermentino blocks were harvested on September 16th and October 2nd.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel to emphasize the minerality of the grapes. The wine was bottled in February 2011.

The 2010 *Vermentino* shows a classic nose of mineral, citrus leaf, and lime zest. In the mouth, an initial impression of sweet citrus quickly turns crisp, with great acids, just a hint of tropical fruit, and a long, clean, mineral-laced finish. Pair it with oysters on the half shell or enjoy as an aperitif.

TECHNICAL NOTES

100% Vermentino

13.1% Alcohol by Volume

1325 Cases Produced

FOOD PAIRINGS

Nearly any fresh seafood
Oysters on the half shell
Aioli or Pestos
Linguine with clam sauce
Stir fried green vegetables

