

TABLAS CREEK VINEYARD

After years of searching, Robert Haas (Vineyard Brands) and the Perrins (Château de Beaucastel) found the perfect site for their new estate in the steep and stony hills west of Paso Robles. Tablas Creek Vineyard was conceived with similar vine selections to the Beaucastel Domaine. Organic farming techniques in the vineyard allow our grapes to be the purest expression of the warm climate and the calcareous clay soils in which they grow. Fermenting with native yeasts and selective blending of the varietals, as practiced by Beaucastel for 150 years, allow the wine to best express its rich and elegant esthetic qualities. We have left no stone unturned in our effort to make Tablas Creek Vineyard Rosé a forceful statement of its outstanding terroir.



Rosé 2000

To make this 2000 rosé wine, Tablas Creek Vineyard maintained skin contact of destemmed French vine Mourvèdre, Grenache Noir and Counoise grapes for 72 hours in a stainless steel fermenter.

The fermenting juice was then drawn off to continue its fermentation in 225 liter french oak barrels. The blend of grapes is predominantly Mourvèdre and therefore more like the solid, dry rosés of Bandol than Grenache based Tavel. It boasts a moderately dark rosé color and a well developed bouquet of ripe strawberries. It is rich, ripe and full of fruit on the palate and has a nice long finish - a serious wine for all seasons.

TECHNICAL NOTES

52% Mourvèdre

26% Grenache Noir

22% Counoise

14.1% alcohol by volume

150 cases produced

