

ROSÉ 2001

To make this 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 the 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.



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.

TECHNICAL NOTES


49% Mourvèdre

34% Grenache

17% Counoise

14.4% alcohol by volume

140 cases produced

	TABLAS CREEK VINEYARD	<small>• The Perrin family of Château de The Perrin family of Château de Beaucastel, in France's Châteauneuf-du-Pape and Robert Haas, longtime wine importer, founded Tablas Creek Vineyard in the high limestone-clay hills west of Paso Robles. Only grapes grown on the Tablas Creek estate go into the wines.</small> <small>• To make this 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.</small> www.TablasCreek.com <small>ESTATE BOTTLED BY TABLAS CREEK VINEYARD, PASO ROBLES, CALIFORNIA</small>
	2001 ROSÉ	
<small>GROWN & BOTTLED ON THE ESTATE PASO ROBLES Mourvèdre 49%, Grenache 34%, Counoise 17% 750ML • ALCOHOL 14.4% BY VOLUME</small>		