

TABLAS CREEK VINEYARD



The VINformer
Vol. 8, No. 3
December 2009

Harvest Report

The 2009 harvest is done. In the barn. Finally. At 64 days (beginning September 1st and ending November 3rd) it was our second-longest harvest this decade. The only longer harvest, 2004, also saw the end of the harvest delayed by rain.

The weather during harvest was challenging, to say the least. After a relatively cool early summer and a hot July, we entered into a pattern of roughly two weeks of unusually hot weather followed by two weeks of unusually cool weather. One of these heat spikes came in late September, which added to the stress of the vineyard and led to us bringing in a quarter of our harvest in the last week of September. Cooler weather returned in early October to allow a more leisurely pace of harvest, but was followed by a fluke fall storm that dropped ten inches of rain on the vineyard on October 13th. The storm was well forecast, and we were able to bring in 70 tons of ripe fruit the week before the rain. The clouds cleared and late October saw our best weather of the harvest season: consistent days in the 80s and nights in the low 40s. This perfect weather allowed the fruit that was out in the rain to reconcentrate, and we resumed harvesting on October 27th and completed the harvest on November 3rd.

Overall, the harvest will be remembered as difficult and light, but it looks like the quality should be very good. The yields are our lowest since 2001. We brought in 198 tons (108 of red and 90 of white), down 24% compared to 2008 and 38% from our high-water mark of 319 tons in 2005. This lower tonnage is despite our getting our first production

See **HARVEST**, page 3



A First Look at the 2008 Reds

by Jason Haas

Over the last six weeks, we have spent several days with the 2008 reds as we make our final blending decisions in advance of the December bottling of the 2008 *Côtes de Tablas*. 2008 was a difficult vintage, with lots of reasons to be nervous. But, as we saw with the whites, the reds have grown richer and more complex since their assembly into finished wines.

Overall, all the wines showed a distinctive elegance: really nice intensity but no sense of tannic youth. The flavors were primary but still with good complexity. And I think that, more than the 2007s, the wines will drink well young. To my taste, the vintage falls somewhere between the elegance and restraint of the 2006s and the lushness and power of the 2007s.

We want to share notes on the six principal wines: *Côtes de Tablas*, *Esprit de Beaucastel*, *Panoplie*, *Syrah*, *Grenache* and *Mourvèdre*.

• **2008 *Côtes de Tablas*** (42% Grenache, 21% Syrah, 20% Counoise, 17% Mourvèdre): A juicy, vibrant, spicy nose with a little minty/menthol/juniper note. Raspberry in the mouth; great acids with a clean finish with gently lingering tannins. A really pretty wine that is both ready to go now but still with some stuffing to it. To be bottled in December and released early in 2010.

See **2008 REDS**, page 4

Featured Wines:

2006 VIN DE PAILLE AND

**2006 VIN DE PAILLE
"QUINTESSENCE"**

Details on page 6

Focus Varietal: Grenache Blanc

Grenache Blanc is the fourth most widely planted white grape in France. It produces rich, full wines with bright flavors and crisp acidity and is a key element in our *Esprit de Beaucastel Blanc*. It is also growing in popularity as a single-varietal wine, particularly in California's Central Coast. As the name suggests, it is related to the more widely known Grenache Noir. Many grape varieties have both red and white variants; the best known is Pinot, which has Pinot Noir, Pinot Blanc and Pinot Gris variations. Grenache Blanc, like Grenache Noir, is drought-resistant, vigorous, easy to graft and ripens fairly early in the cycle, after Viognier and Marsanne, but before Roussanne.

Since we brought Grenache Blanc into our nursery, we have sold budwood and grafted vines to a number of other Rhône-producing vineyards in California. The California climate of hot days and cool nights seems to be perfect for the varietal and encourages its two prime qualities: richness with crisp acids.

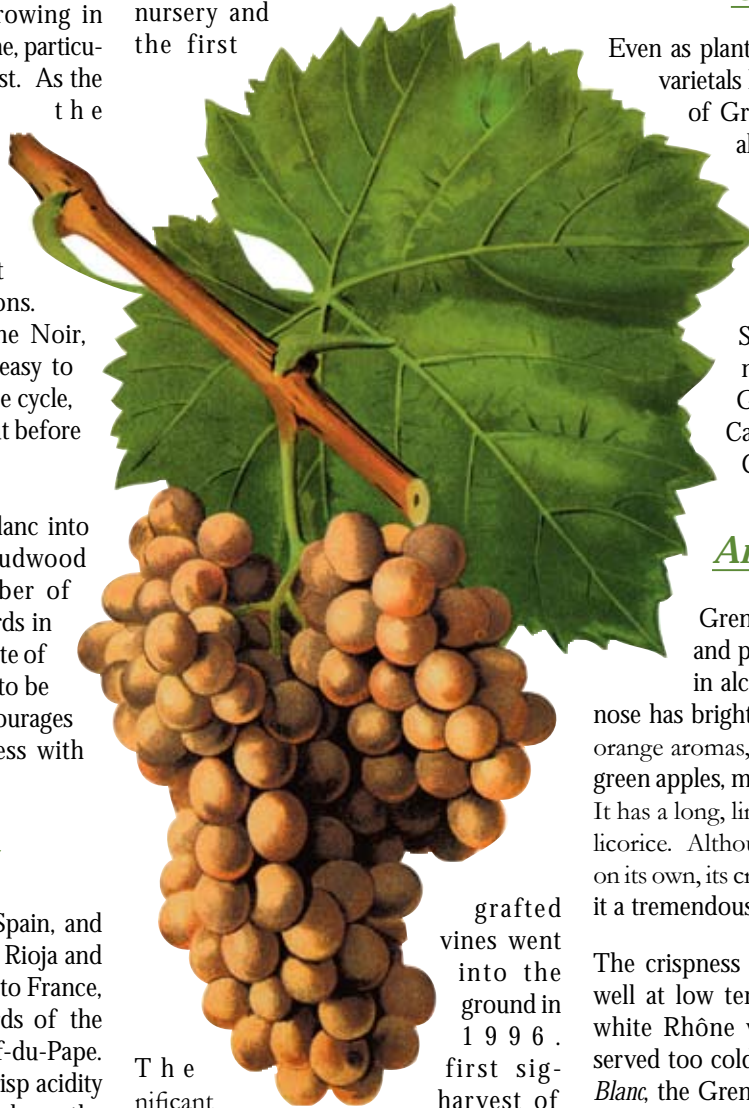
Early History

Grenache Blanc originated in Spain, and still plays a role in the wines of Rioja and Navarre. From Spain, it spread to France, and has thrived in the vineyards of the Rhône valley and Châteauneuf-du-Pape. In Châteauneuf-du-Pape, the crisp acidity of Grenache Blanc is used to balance the honeyed richness of Roussanne, and white *Château de Beaucastel* is roughly 80% Roussanne and 20% Grenache Blanc.

Grenache Blanc at Tablas Creek

We imported cuttings of Grenache Blanc from Beaucastel in 1992, and the vines

spent three years in quarantine at the USDA station in Geneva, New York. In 1995, the cuttings were declared virus free and released to Tablas Creek Vineyard. These vines were received into our nursery and the first



The significant harvest of the varietal was 1996. For the next three years (up to and including the 2001 *Esprit de Beaucastel Blanc*), we could only refer to the varietal as Grenache on our label because Grenache Blanc was not yet recognized by the Bureau of Alcohol, Tobacco and Firearms. Not surprisingly, many people found this nomenclature confusing and we were regularly asked why we added a red varietal into our white blend; in

2002 we petitioned the BATF to recognize Grenache Blanc as a separate varietal.

Grenache Blanc in California

Even as plantings of other white Rhône varieties have plateaued, the planting of Grenache Blanc has increased; almost 40% of the 159 acres planted in California were planted since 2005. To date, almost one third of all Grenache Blanc in California is planted in San Luis Obispo county, and most of the single varietal Grenache Blancs released in California have come from the Central Coast.

Aromas and Flavors

Grenache Blanc is straw-colored and produces wines that are high in alcohol, with crisp acids. The nose has bright green apple and mandarin orange aromas, with clean flavors of more green apples, mineral and a touch of peach. It has a long, lingering finish with a hint of licorice. Although it can stand confidently on its own, its crispness and long finish make it a tremendous blending component.

The crispness of Grenache Blanc shows well at low temperatures, whereas many white Rhône varieties shut down when served too cold. In our *Esprit de Beaucastel Blanc*, the Grenache Blanc allows the wine to show well, even highly chilled (as many restaurants often serve all white wines). As the wine warms up in the glass, the other varieties unfold, and the full richness of the wine is displayed. Anyone interested in learning more about Grenache Blanc and Grenache is encouraged to attend the Rhône Rangers tasting in San Francisco (March 27-28, 2010), where one seminar will be devoted to the grape. 🍷

HARVEST, from page 1

from the Scruffy Hill section of the vineyard: a head-pruned, dry-farmed ten-acre block on the south side of Tablas Creek.

Three factors, at least, led to the low yields. First was drought. We had our third consecutive drought year in Paso Robles, with rainfall totals last winter only about 60% of normal. Second was frost. We had our most damaging frost since 2001, impacting an estimated 35% of the vineyard. Third was dehydration. The heat spike in September caused dehydration of the



Steam-cleaning barrels outside the winery.

grape clusters and led to low cluster weights. We avoided a fourth contributing factor; 24 tons of fruit were still on the vines when the big storm hit and could easily have been lost to rot, but the terrific weather in late October saved us.

Thanks to the ingenuity of our winemaking team, we also were able to use our greenhouses to concentrate an additional seven tons of fruit that we didn't believe would survive the rain on the vines. We picked three lots -- two of Roussanne and one of Counoise -- that were nearly but not quite ripe and brought them into the greenhouse to get a little additional concentration. These nine tons entered the cellar a week or two later.

So, yields could easily have been worse. This was certainly a vintage where the quality of the vineyard and winemaking team mattered a lot: between the heat, the cold, the rain, the uneven ripening

and the low yields there were more potential pitfalls than any vintage we've experienced. It's a real testament to Neil, Ryan, Chelsea, and David (our cellar and vineyard team) that what we have in the cellar looks as good as it does. And quality looks remarkable. The wines are intensely colored and have very deep flavors. Alcohols are lower than in past years. The wines have wonderful lushness, probably a consequence of the exceptionally low yields. Overall, we averaged just under two tons per acre, with Syrah and Mourvèdre (normally both relatively vigorous) among the lowest yielding, at 1.6 and 1.7 tons per acre, respectively.

It's too early to know how the different lots will play out over the course of the winter. But it seems likely that given the low yields and the high quality, there will be very little *Côtes de Tablas* this year. *Esprit* (both red and white) seems safe. Stay tuned as we fit the pieces together. 🍷

Recent Press

It's been a great three months for press on Tablas Creek! Most recently, we are thrilled that the 2006 *Esprit de Beaucastel* made an appearance at #50 on the *Wine Spectator's* Top 100 Wines of 2009. We are particularly pleased that this honor (our first time on the *Spectator's* annual "Top 100" list) went to perhaps our most elegant *Esprit* ever.

In August's *Wine Advocate*, Robert Parker published his annual review of California Rhone wines. He gave twenty Tablas wines 90 points or more, including our 2007 *Esprit de Beaucastel* 95-97 points, our 2007 *Esprit de Beaucastel Blanc* 93 points, our 2007 *Panoplie* 96-98 points, and our 2007 *Côtes de Tablas* 93 points and the praise "a sensational wine as well as a great bargain".

Two months later we received Josh Reynolds' annual reviews in the November issue of Stephen Tanzer's *International Wine Cellar*, with fourteen wines receiving scores of 90 or higher from this notoriously tough reviewer, including a 95 for the 2007 *Panoplie*, a 94 for the 2007 *Esprit de Beaucastel*, and a 92 for the 2008 *Esprit de Beaucastel Blanc*. Some of our small-production wine club wines came in for praise from Tanzer as well, including our 2007 *Vin de Paille Sacrerouge* (92 points), our 2007 *Grenache* (92 points), and our 2007 *En Gobelet* (92 points).

In October, the 2007 *Esprit de Beaucastel Blanc* was the recipient of *Food & Wine Magazine's* American Wine Award for "Best Rhone White over \$20".

And finally, for those of you looking for what's new in Rhone criticism, we encourage you to check out Jeb Dunnuck's *The Rhone Report* (www.therhonereport.com). This impressive free quarterly newsletter is dedicated to the wines and grapes of the Rhone Valley, and his issue #2 is dedicated to California's Rhone Rangers.

Details on these reviews and a complete list of recent press can be found at www.tablascreek.com/InTheNews.html 🍷

2008 REDS, from page 1

- **2008 Grenache** (100% Grenache): A really appealing nose of mint chocolate and cocoa, licorice vibrating between red and black. Very pretty in the mouth with more melted chocolate, strawberries, and a nice sweetness on the finish. To be bottled spring 2010 and released summer 2010.
- **2008 Mourvèdre** (100% Mourvèdre): A darker nose than either of the Grenache-based wines: soy, pepper and a little oak spice. Cherry and balsamic flavors overlay red plum and cassis; firm tannins are still tasting young. Will clearly benefit from the next year in foudre as it is still tight and showing some oak. To be bottled summer 2010 and released fall 2010.
- **2008 Syrah** (100% Syrah): Sweet oak and spice on the nose; blackberry and cassis in the mouth with great acids for Syrah and a very smooth, creamy texture until the tannins hit you on the finish. Tannins are a little dusty in the back, a good thing for a Syrah at this stage. To be bottled summer 2010 and released summer 2011.
- **2008 Esprit de Beaucastel** (38% Mourvèdre, 30% Grenache, 26% Syrah, 6% Counoise): Really lifted nose of rose petals and potpourri, raspberry and other brambly fruit. In the mouth more red fruit than black at this moment: sweet strawberry and cherry. Firms up on the finish and should darken in tone with a little more time in foudre. This is going to be beautiful, like a slightly more intense 2006. To be bottled summer 2010 and released fall 2010.
- **2008 Esprit de Beaucastel Panoplie** (54% Mourvèdre, 29% Grenache, 17% Syrah): Darker on the nose than the *Esprit*, more black raspberry than red. At the same time, intensely floral and rather grapey. In the mouth very rich milk chocolate, then plum. Long, long finish with big tannins cloaked by fruit. Still very young and primary, but with great potential. Neil thinks that this is the best *Panoplie* we've done. To be bottled summer 2010 and released spring 2011.

Overall, it's clear that 2008 is a terrific year for both Grenache and Syrah. Mourvèdre is really good, but maybe less outstanding than it was in 2007 (when it was so good that none of it made it into the *Côtes de Tablas*). We used less Mourvèdre, and more Grenache and Syrah, in both the *Esprit* and *Panoplie* in 2008 than we did in 2007.

And this is a great thing about working with blends as our signature wines. Our wines don't have to hew to any formula. We are free to make the best wines that the vintage can make, and our fans are able to trust that we're going to do so rather than try to match what happened in previous years. 🍷



Robert Haas, Neil Collins, Jason Haas, Cesar Perrin and Francois Perrin in the vineyard.

Holiday Ideas

Celebrate in style! We have several ways in which you can give the gift of Tablas Creek.



The 2009 **Tablas Creek holiday gift pack** includes a bottle each of our two signature wines: the 2007 *Esprit de Beaucastel* and the 2008 *Esprit de Beaucastel Blanc* in a special decorative gift box for \$90 (\$72 for VINsiders). We're including shipping at no extra charge on the gift packs to any address in the 29 states we can ship to. These special holiday packs will only be available for pickup or shipment until the end of December. For gift orders, we are happy to enclose a holiday message. We can also arrange for larger number of gift packs, customized with personal or business information.

Know that your special someone is a wine lover, but unsure what wines to choose? Give a **Tablas Creek Vineyard gift card**, available in any denomination. This can be delivered with a holiday message of your choice. **VINsider Wine Club memberships** make wonderful gifts. Choose a 6-month or 12-month duration, and your recipient will receive all the benefits of membership, including semi-annual wine shipments, discounts and free tastings at the winery, and free admission to educational and recreational events. Order a gift membership online, or contact Nicole Getty at 805.237.1231 x39.

For ideas on other great gifts, we encourage you to come visit our tasting room or online at tablascreek.com



WINE ORDER FORM

DECEMBER 2009

DISCOUNTS
 Wine Club members receive a discount of 25% on orders of 12 bottles or more and 20% on orders of fewer than 12 bottles. Non-VINsiders receive a 10% discount on orders of 12 bottles or more.

SHIPPING
Shipping included on orders that include 6 or more bottles of *Esprit* and/or *Esprit Blanc*.

CA*
 1-2 bottles: \$10.00
 3- 6 bottles: \$15.00
 7-12 bottles: \$25.00

CO, ID*,NM, NV*,OR, WA*,WY
 1-2 bottles: \$15.00
 3-6 bottles: \$25.00
 7-12 bottles: \$35.00

AK, DC, FL, GA*,IA, IL, KS*,MI*, MN, MO, NC*, NE*, NH, NY*, OH*, SC*, TX*, VA*, VT*,WI,WV*
 1-2 bottles: \$20.00
 3- 6 bottles: \$30.00
 7-12 bottles: \$45.00

**State and local taxes apply*

LEGAL
 Due to federal and state laws, we are permitted to ship to addresses in the above states only. Wines may only be shipped to and received by adults at least 21 years of age. **An adult signature is required at delivery for all shipped wine orders.**

WINE	QUANTITY	LIST PRICE	VINsider PRICE	TOTAL
FEATURED WINES [15% DISCOUNT IS REFLECTED IN PRICE]				
VIN DE PAILLE 2006	_____	\$55.25	\$42.55	_____
VIN DE PAILLE QUINTESSENCE 2006	_____	\$72.25	\$55.25	_____
SPECIAL PACKAGES				
2009 HOLIDAY PACK (shipping included)	_____	\$90.00	\$72.00	_____
WHITE WINES				
ESPRIT DE BEAUCASTEL BLANC 2008	_____	\$40.00	\$32.00	_____
PICPOUL 2008 (VINsiders only)	_____	\$27.00	\$21.60	_____
BERGERON 2008 (VINsiders only)	_____	\$27.00	\$21.60	_____
CÔTES DE TABLAS BLANC 2008	_____	\$25.00	\$20.00	_____
ESPRIT DE BEAUCASTEL BLANC 2007	_____	\$40.00	\$32.00	_____
RED WINES				
ESPRIT DE BEAUCASTEL 2007	_____	\$50.00	\$40.00	_____
MOURVÈDRE 2007	_____	\$35.00	\$28.00	_____
TANNAT 2007	_____	\$35.00	\$28.00	_____
CÔTES DE TABLAS 2007	_____	\$25.00	\$20.00	_____
PANOPLIE 2006 (VINsiders only; 2 bottle limit)	_____	\$95.00	\$76.00	_____
ESPRIT DE BEAUCASTEL 2006	_____	\$50.00	\$40.00	_____
SYRAH 2006	_____	\$35.00	\$28.00	_____
ESPRIT DE BEAUCASTEL 2005	_____	\$50.00	\$40.00	_____

SUBTOTAL _____
 DISCOUNT _____
 8.25% TAX (CA ONLY) _____
 SHIPPING _____
ORDER TOTAL _____

I certify that I am 21 years or older.

BILLING & SHIPMENT: EITHER

VINsider Name: _____
 VINsider Number: _____
 Signature: _____
 Bill to my credit card on file Ship to my address on file

OR

BILL TO:	SHIP TO:	CREDIT CARD:
Name: _____	Name: _____	MC/Visa #: _____
Address: _____	Address: _____	Exp. Date: _____
City, State, Zip: _____	City, State, Zip: _____	Name on Card: _____
Email: _____	Phone: _____	Signature: _____

To order: return form to Tablas Creek Vineyard, 9339 Adelaida Road, Paso Robles, CA 93446 or fax 805.237.1314 :: email orders@tablascreek.com :: order online at www.tablascreek.com

FEATURED WINES: 2006 VIN DE PAILLE AND 2006 QUINTESSENCE

Wines are organic products and, as such, have their own life cycles. At the vineyard, we taste through our cellar every month and see which wines are showing particularly well given the season and the wines' own inherent evolution. As a way of sharing these observations with you, we will periodically spotlight one of our wines. To encourage you to try these great wines, we are offering the featured wine, for the designated time only, at a 15% discount. This discount is granted above and beyond any other discounts that might apply, such as for case purchases or wine club membership.

The Featured Wine program continues with the 2006 *Vin de Paille* and the 2006 *Vin de Paille Quintessence*, featured from December 1 to December 31, 2009.



Tasting Notes: The 2006 *Vin de Paille* and the 2006 *Vin de Paille Quintessence* are Tablas Creek's dessert wines, made using a traditional Mediterranean technique. Ripe grape bunches are carefully laid down on straw-covered benches in our greenhouses, and allowed to dehydrate in the sun. When the grapes reach the desired concentration, they are pressed and the juice is moved to oak barrels for fermentation. The 2006 *Quintessence* is 100% Roussanne, and was awarded 94 points from Robert Parker's *Wine Advocate* (Aug. 2009). It has a gorgeous nose of maple syrup, caramel and ripe apricots, with remarkably concentrated flavors of honey, spice and pear, good balancing acidity and an exceptionally long finish. We expect it to drink well for decades. The 2006 *Vin de Paille* is a blend of Roussanne, Grenache Blanc, Viognier, and Marsanne. It was awarded 92 points from both Robert Parker's *Wine Advocate* (June 2008) and Stephen Tanzer's *International Wine Cellar*



(November 2008). It has a beautiful nose of honey, apricots and candied grapefruit, with flavors of caramel, nectarine, marmalade and spiced apples and sweetness balanced by citrusy acids. Its finish is lingering, with flavors of fig and peach. We expect it to age gracefully in bottle for a decade or more.

Suggested Food Pairings: The *Quintessence* is a terrific choice to pair with creme brulee or tarte tatin. The 2006 *Vin de Paille* is particularly good with fruit, such as baked apples or pears, or berry tarts, and is also delicious with dessert souffles and tiramisu. The richness of both wines also provides a fabulous counterpoint to blue cheeses.

Wine Pairing: Ten Minute Bearnaise Sauce

Want a treat for the holidays? Try this with steak cooked almost any way. Bearnaise has a reputation as difficult and shony, but far from being a challenge, this recipe is amazingly fast, and should be endlessly reproducible. Seriously: 10 minutes from start to finish.

Ingredients:

2 tbsp champagne vinegar
2 tbsp dry white wine
1 small shallot, minced
2 sprigs tarragon leaves, minced
3/4 tsp kosher salt
freshly ground pepper
2 large egg yolks
1 stick unsalted butter, melted

Combine vinegar, wine, shallot, half the tarragon, 1/4 tsp salt, and pepper in a small saucepan. Bring to a boil and simmer about 5 minutes. Let cool slightly.

In a blender, combine eggs, 1/2 tsp salt, and cooled shallot-wine mixture and blend for 30 seconds.

With the blender on, add the melted butter in a slow stream. It should take you about 30 seconds to add all the butter.

Add the other half of the tarragon leaves and blend for another few seconds.

Move to a small pitcher and serve with steaks.

Tablas at Home: Coming Events at the Vineyard and in Paso Robles

Saturday, January 23 **Noon** **Wine and Food Seminar: Foods from the Rhône**

Join Tablas Creek and master chef Jeff Scott for a tasting and discussion of foods and the food traditions of France's Rhône Valley. Jeff will present two flights of Rhône dishes, one from the Northern Rhône and one from the Southern Rhône, and will lead participants on an exploration of the food culture of this wonderful region of France. Each flight will be paired with Tablas Creek wine. Don't miss this opportunity to experience the authentic Provençal cuisine that has made such an impact on the culinary traditions of France and California. Space is limited and reservations are required; the cost is \$50 for VINsiders and \$65 for guests.

February 12-15 **10:00 AM - 5:00 PM** **Presidents' Day Passport Weekend** **Far Out Wineries**

Join the seventeen Far Out Wineries of Paso Robles, in partnership with the Central Coast Wellness Community, for a fund raiser to help fund "Hope and Support" for people with cancer and their families. For a \$40 donation, you will receive a VIP Far Out Wineries passport which will admit you to complimentary wine tastings at each winery, special barrel tastings and winery tours, new releases, food pairings, and much more. In addition, all the Far Out Wineries will be donating 5% of their weekend's sales to the Central Coast Wellness Community. At each Far Out Winery you can get your passport stamped. After you collect eight stamps, you will be entered into a final drawing for some terrific prizes. For discounted advance passport purchases, contact Judy at Norman Vineyards at 805-237-0138 before February 9. More information is available at www.faroutwineries.com.

Sunday, February 14 **Paso Robles Rhone Ranger Experience**

Seminar and Lunch **10:30 AM**
Walk-around Tasting **1:30 PM**

Join the 30+ members of the Paso Robles Rhone Rangers chapter for a day immersed in Rhône wines. Some of the leading winemakers and viticulturists in the world of Rhone varietals will take participants through a fun, education-focused immersion into the world of Paso Robles Rhône. The day's events will include a seminar on "Rhone Essentials" with tastings of the region's core Rhone varietals and blends, a vintners' lunch where attendees and vintners share food, wine and conversation, and a walk-around tasting featuring wines from all members of the Paso Robles chapter of the Rhone Rangers. Tickets for seminar, lunch and tasting are just \$75/person, and tickets to the tasting are \$25/person. Qualified trade will be admitted free to the tasting with advance registration. Both events sold out in 2009, and we expect the same in 2010. For tickets, visit rhonevintners.org.

Saturday, March 6 **10:00 AM** **Pruning and Vineyard Development Seminar**

Each winter, we prune the vineyard. The pruning decisions we make (how many buds to leave and what the configuration is) will determine the structure and vigor of the vine during the coming growing season. Join Neil Collins, Winemaker and Vineyard Manager, and our vineyard crew for a hands-on seminar that will include the opportunity to prune an established vineyard block and a discussion of vine structure and vineyard elevation for young vines. As usual with our educational seminars, we will finish the morning with a field lunch prepared by our crew. The event is free for VINsiders and \$20 for guests. Space is limited and reservations are required.

Saturday, March 20 **10:00 AM** **Zin Summit VIII** **Far Out Wineries**

No, we don't make a Zinfandel, but we won't let that prevent us from enjoying the Zinfandel festival! We'll be pouring at the annual "Zinfandel and More" seminar, organized by the Far Out Wineries. The event will include a walk-around tasting in the caves at JUSTIN winery, seminars with the winemakers, and an opportunity to meet the winemakers of the Far Out Wineries. The cost is \$55 per person. Tickets will be available beginning January 1; the event always sells out quickly, so get your tickets soon. Call 805.237.0138 for reservations or more information.

Saturday, April 10 **10:00 AM** **Blending Seminar**

If you love Rhône varietals, join us for our annual blending seminar. Jason Haas and winemaker Neil Collins will lead a barrel tasting of the individual varietals (both reds and whites), and then will set you loose with graduated cylinders to produce your own blend. This event is extremely popular and sells out quickly. The cost is \$30 for VINsiders and \$40 for guests.

To make reservations or get more information about any of these events, please contact Nicole Getty at 805.237.1231 x39, or events@tablascreek.com.

Tablas on Tour: National Events

December 10, 2009

Winemaker Dinner at Wrigley Mansion
Phoenix, Arizona
www.wrigleymansionclub.com
602.955.4079

February 4, 2010

Winemaker Dinner at Simon Pearce
Quechee, Vermont
www.simonpearce.com
802.295.1470

February 26-27, 2010

Southwest Florida Food & Wine Festival
Naples, Florida
www.swflwinefest.org
239.278.3900

March 14, 2010

Family Winemakers of California
San Diego Tasting
Del Mar, CA
www.familywinemakers.org

March 19-21, 2010

Paso Robles Zinfandel Festival
Paso Robles, California
www.pasowine.com
805.239.8463

March 27-28, 2010

Rhone Rangers Tasting
San Francisco, California
www.rhonerangers.org
800.467.0163

April, 2010 (date TBD)

Texas Hill Country Food and Wine Festival
Austin, Texas
www.texaswineandfood.org
512-249-6300

April 29 - May 1, 2010

Hospice du Rhone
Paso Robles, California
www.hospicedurhone.org
805.784.9543

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