

TABLAS CREEK VINEYARD



The VINformer
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December 2010

Harvest Report

Harvest 2010 is finally in the barn. It was a late season throughout, by about 3 weeks at the beginning and by about 2 weeks at the end. We began harvest with a little Vermentino on September 16th, but didn't really get into significant picking until October. The 47 tons we harvested in September, 253 tons in October, and 67 tons in November were by percentage the least in September and the most in November in the last decade.

Yields in 2010 were excellent. Over the entire 105 producing acres, we harvested 368 tons, which is almost exactly the 3.5 tons per acre that we feel allows our vineyard to produce its best expression of place. Too much less than that can make wines so powerfully structured that they mask some of the expression of the soil, and too much more starts to compromise concentration. Overall, the harvest is our largest ever, but in yield per acre trails slightly the harvests of 2005 and 2006 (which both ended up around 315 tons off of 90 producing acres). The quantities that we have in the cellar are particularly welcome after the three low-yielding years of 2007, 2008 and (particularly) 2009, when we harvested just under 200 tons, or 1.8 tons per acre.

Every varietal saw increased yields except Roussanne. Some of the Roussanne that was out in the vineyard never got ripe enough to pick in this cool year, and because it sprouts late and is resistant to frost, it was less impacted by the conditions in 2009 than many other varieties. Still, we're going to be focusing even more attention on the health of our Roussanne blocks over the next year.

See HARVEST, page 3



A First Look at the 2009 Reds

by Jason Haas

2009 was a challenging vintage, with very low yields from three years of drought and some significant April frosts. It was further complicated by a record-breaking October rainstorm that dropped a foot of rain on the vineyard and stopped harvest for three weeks while everything dried out. The net result was a vintage with the lowest yields per producing acre we've ever seen: 1.85 tons per acre of reds.

As the grapes were fermenting, we noted the lushness of the fruit and the power of the wines, unsurprising in such a low-yielding vintage. We also noted relatively high pH levels, which gave the wines a softness at early stages that worried us a little. It's only as the wines have had some time in barrel to settle down that we've come to recognize the beautiful tannins that firm up the wines and give them balance. The emergence of these tannins in barrel has changed our opinion of the harvest from one that was impressive but perhaps overly lush to one that we're exceptionally hopeful will be a great one.

The tiny yields meant that in order to protect our flagship wines we had to sacrifice some wines (including the *Mourvèdre*, which we've made each year since 2003, and the *Syrah*, which we've made each year since 2002) that have been a regular part of our portfolio. Still, we did make

See 2009 REDS, page 4

Featured Wine:
2006 VIN DE PAILLE
Details on page 6

Focus Varietal: Syrah

Syrah, also known as Shiraz in Australia, is by far the most widely planted Rhône variety in California. It is a key component in both our Grenache-based *Côtes de Tablas* and Mourvèdre-based *Esprit de Beaucastel* blends (typically 20-35% of each, depending on vintage) and makes a wonderfully dark, spicy varietal wine, which we've made each year since 2002.

Early History

Syrah is one of the oldest established grape varieties in the Côtes du Rhône region of southern France, and was well established in the vineyards surrounding the Rhône village of Tain-l'Hermitage by the 13th century.

Colorful stories abound about its origin. One legend attributes its arrival in France to the Phocaeans of Asia Minor bringing the grape from Shiraz, Persia around 600 BC. Another claims that Romans brought the varietal from Syracuse, in Sicily in the 3rd century AD. Recent research suggests, however, that Syrah was born in France as the chance offspring of two grapes (Dureza and Mondeuse) from southeastern France.

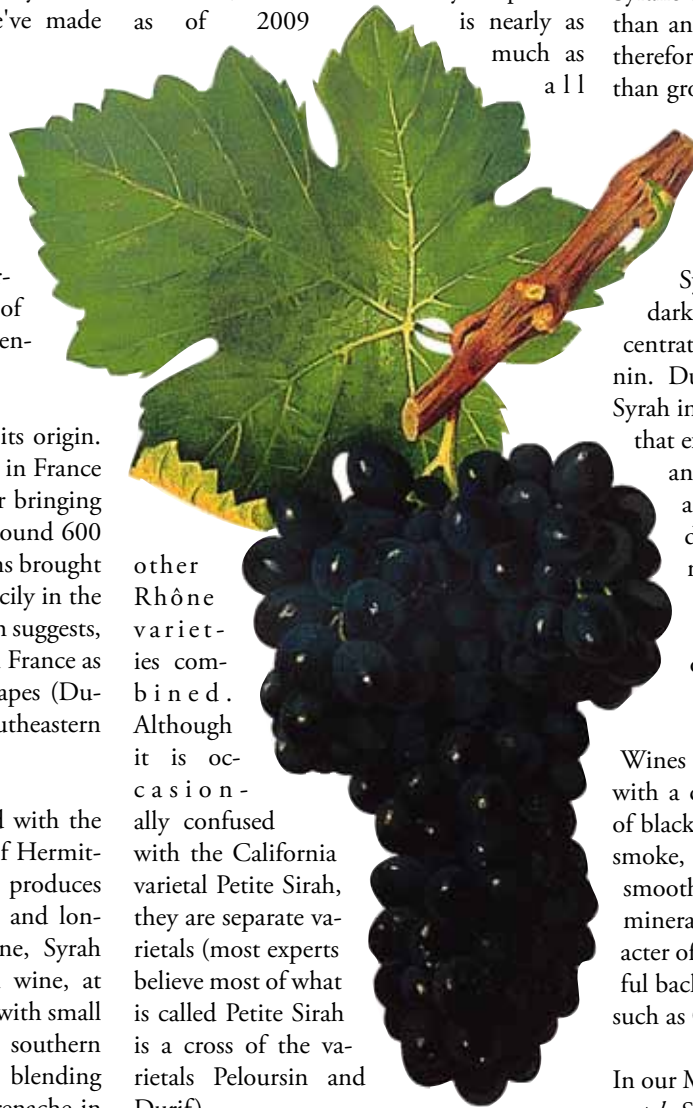
Syrah is most closely associated with the Northern Rhône appellations of Hermitage and Côte-Rotie, where it produces wines of phenomenal elegance and longevity. In the northern Rhône, Syrah is typically made as a varietal wine, at times co-fermented or blended with small amounts of Viognier. In the southern Rhône, Syrah is an important blending varietal, and second only to Grenache in acreage.

Syrah Around the World

The renown of the northern Rhône, particularly Hermitage, spurred the importation of Syrah cuttings around the world, including South Africa, Chile, New Zealand and, of course, Australia, where it arrived at the end of the 18th Century and has become the country's most widely planted grape.

Syrah first arrived in California in 1878, but it remained scarce until quite recently, with only 1,200 tons harvested in 1992. As California winemakers recognize its potential, the acreage increased nearly one hundredfold in ten years, and 101,500 tons of Syrah were harvested in California in 2002. The 19,226 acres of Syrah planted as of 2009

is nearly as much as



other Rhône varieties combined. Although it is occasionally confused with the California varietal Petite Sirah, they are separate varieties (most experts believe most of what is called Petite Sirah is a cross of the varieties Peloursin and Durif).

Syrah at Tablas Creek

When we began Tablas Creek Vineyard in 1990, we were not satisfied with the clonal selections of Syrah available in California. So, when we brought our other Rhône varieties from France, we included four different clones of Syrah. These clones were propagated in the Tablas Creek nursery, and we planted our first Beaucastel-clone Syrah blocks in 1994.

Syrah in the Vineyard and Cellar

Syrah is quite vigorous and thrives given warm days, poor soils, and sun. Because it is so vigorous, it requires extra canopy management (to expose the fruit to the sun for ripening) and aggressive crop thinning. Unlike other Rhône grapes, Syrah's canes extend horizontally rather than angled up toward the sun, and is therefore almost always trellised rather than grown head-pruned. It ripens earlier than any of the other red Rhône varieties, and we typically harvest it throughout the month of September.

Syrah's small clusters and small, dark berries produce juice with concentrated flavors and significant tannin. During vinification, we ferment Syrah in large open-top tanks, a process that exposes the juice to more oxygen and thereby softens the tannins and compensates for Syrah's tendency toward reduction. Currently, we have approximately 13 acres of Syrah planted at Tablas Creek – about 25% of our red Rhône production.

Flavors and Aromas

Wines made from Syrah are intense with a dark purple-black color, flavors of blackberry and black raspberry fruit, smoke, tar and black pepper, and a smooth supple texture. Syrah reflects minerality well, and the chalky character of the tannins provides a wonderful backbone to softer, fruitier varieties such as Grenache and Counoise.

In our Mourvèdre-based *Esprit de Beaucastel*, Syrah provides a deep blackish-purple color, minerality, spice, longevity and back-palate tannins. In our Grenache-based *Côtes de Tablas*, Syrah cuts the apparent sweetness of Grenache and produces wines that are more balanced between sweet and savory notes, emphasizing mineral and spice. Our most recent varietal Syrah, the 2008, will go out to VINsider Club members in March. 🍷

HARVEST, from page 1

With the cool summer and the long hang time, we were able to harvest the grapes at optimal ripeness at slightly lower sugar levels than last year. This is in fact the third consecutive year that our average sugar levels at harvest have declined:

2006: 24.63 avg. Brix
2007: 24.42 avg. Brix
2008: 23.87 avg. Brix
2009: 23.42 avg. Brix
2010: 22.68 avg. Brix

Our average sugar level of our whites was 21.2 Brix and our reds was 23.6 Brix. These levels suggest that we'll make some whites in the 12.5% alcohol range this year, with none likely to approach 14%. Our reds should sit between 14% and 14.5%, and it's even possible a wine or two might be around 13.5% alcohol. If sugar levels have to be somewhat higher to get the flavors and concentrations that we like, we're fine with that as long as the grapes are in balance. But if we can get the flavors that we like with such moderate alcohol levels, then hal-lelujah.

The more I hear about what happened elsewhere in California this year, the more convinced I become that Paso Robles has a chance to make the state's best wines. We had a cool summer, but it was only rarely foggy, and the favorable weather we had in early November meant that our latest-ripening grapes still had conditions in which they could ripen. We had a little rain during harvest, but much less than the North Coast and it was always followed by sun and wind. We had some heat stress in late September, but less severe than in Napa or Sonoma, and we hadn't overreacted to the cool summer by pulling lots of canopy and exposing the clusters to sunburn.

And the quality of the vintage does look very strong. We're seeing very deep colors off the reds and tremendous aromatics off of everything. We're all looking forward to getting to know 2010 a little better over the coming weeks and months. 🍷

Recent Press

It's been a great three months for press on Tablas Creek! Most recently, we are thrilled that the 2007 *Esprit de Beaucastel* made an appearance at #33 on the *Wine Spectator's* Top 100 Wines of 2010. This is the second year in a row our *Esprit* has made an appearance in the Top 100.

In the August 2010 *Wine Advocate*, Robert Parker reviews Tablas Creek, giving 17 wines 90 points or higher, including our 2007 *Esprit de Beaucastel* 95 points, our 2008 *Esprit de Beaucastel Blanc* 94 points, our 2007 *Panoplie* 98+ points, and our 2009 *Rosé* 91 points: his highest-ever rating for a California rosé. He called them "wonderful, food-friendly wines with considerable complexity."

The 2008 *Panoplie* (93-95 points: "Seductive, round, and rich, with a velvety texture, loads of black raspberry and blueberry fruit, and medium to full body...") will go out exclusively to our VINsider Wine Club in the spring.

Two months later, we received Josh Reynolds' annual reviews in the November issue of Stephen Tanzer's *International Wine Cellar*, with twelve wines receiving scores of 90 or higher from this notoriously tough reviewer, including a 94 for the 2008 *Panoplie*, a 93 for the 2008 *Esprit de Beaucastel*, and 92 for the 2009 *Esprit de Beaucastel Blanc*.

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 has comprehensive coverage of all things Rhone. His most recent issue reviews over 500 Rhone Ranger wines including 20 from Tablas Creek.

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



We were honored to be a part of the Yosemite Vintners' Holidays again this year, and enjoyed several beautiful days at Yosemite National Park with Eli (age 5 1/2) and Sebastian (age 3).

the decision to make our second-ever *En Gobelet*, as well as the *Côtes*, *Esprit*, *Grenache* and *Panoplie*. In October, we tasted the 2009 reds. The wines are all sitting in foudre, and will remain there for the next 4-8 months until they're bottled.

* **2009 Côtes de Tablas** (43% Grenache, 24% Syrah, 16% Counoise, 15% Mourvèdre): A Grenachey, spicy nose that resonates between black and red fruit, showing red licorice, sweet spices, and dried strawberry. In the mouth, it's notably rich for a *Côtes de Tablas*, showing candied red fruit, sweet spices like cinnamon and nutmeg, and a long finish that turns darker and is firmed by fine tannins and an almost iron-like minerality. Very impressive.

* **2009 Grenache**: A nose brighter than the *Côtes* red, very fruity, showing watermelon, red cherry, raspberry and blueberry. The mouth continues the flavors suggested by the nose, with cherry cola and an appealing creaminess to the texture. The finish is the most interesting part to the wine for me, with nice acids framing the fruit and then showing a chalky minerality before ending with a sweet spice that might be sarsaparilla.

* **2009 En Gobelet** (56% Mourvèdre, 23% Tannat, 21% Grenache): A darker nose, showing the menthol, black cherry and mineral notes that are characteristic of Tannat. The mouth is still relatively tannic, with bittersweet chocolate, leather, mesquite, cherry liqueur and a bloody, beefy character that is often characteristic of young Mourvèdre. The tannins actually soften on the finish, leaving mineral and a garrigue-like herbiness (thyme? sage?) as the last impressions.

* **2009 Esprit de Beaucastel** (40% Mourvèdre, 28% Syrah, 27% Grenache, 5% Counoise): Showing more red than black fruit at the moment, with a nose of red plum and currant, and a little Mourvèdre-driven meatiness and gaminess lurking behind the fruit. In the mouth, cassis, cherry, and mineral shows the Syrah component, as does a chalky/mineral/meaty/bone marrow character that my wife once described as "butter in a butcher shop". The finish shows the wine's youth, with a primary gripiness that is sure to evolve into something more complex over the coming months.

* **2009 Panoplie** (65% Mourvèdre, 26% Grenache, 9% Syrah): Oh, boy. An explosive nose of pepper, grilled meat, boysenberry, currant and blackberry. It's the most polished and resolved on the nose of any of the wines. In the mouth, it's hugely mouth-filling, with sweet fruit but big tannins that give definition. On the finish, it shows a saline minerality that highlights the roasted meat flavors and the dark red and black fruits. Absolutely gorgeous. 🍷



Our winery and tasting room expansion is progressing rapidly, and construction should be finished by early 2011. We can't wait to expand into our new digs!

Holiday Ideas

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



The 2010 **Tablas Creek holiday gift pack** includes a bottle each of our two signature wines: the 2008 *Esprit de Beaucastel* and the 2009 *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 32 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 🍷

TABLAS CREEK VINEYARD



WINE ORDER FORM DECEMBER 2010

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*,HI, IA, IL, KS*, ME*, MI*, MN, MO, NC*, NE*, NH*, NY*, OH*, SC*, TN*, 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

FEATURED WINES [10% DISCOUNT IS REFLECTED IN PRICE]

VIN DE PAILLE 2006 (375 ML) _____

QUANTITY	LIST PRICE	VINSIDER PRICE	TOTAL
_____	\$58.50	\$45.50	_____

SPECIAL PACKAGES

2010 HOLIDAY PACK (*shipping included*) _____

_____	\$90.00	\$72.00	_____
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WHITE WINES

ESPRIT DE BEAUCASTEL BLANC 2009 _____

(VINsiders only; 12 bottle limit)

_____	\$40.00	\$32.00	_____
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CÔTES DE TABLAS BLANC 2009 _____

_____	\$25.00	\$20.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2008 (12 btl limit) _____

_____	\$40.00	\$32.00	_____
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ANTITHESIS 2009 _____

_____	\$35.00	\$28.00	_____
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BERGERON 2009 (6 bottle limit) _____

_____	\$30.00	\$24.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2007 _____

_____	\$40.00	\$32.00	_____
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RED WINES

ESPRIT DE BEAUCASTEL 2008 (12 bottle limit) _____

_____	\$50.00	\$40.00	_____
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CÔTES DE TABLAS 2008 _____

_____	\$25.00	\$20.00	_____
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MOURVEDRE 2008 (6 bottle limit) _____

_____	\$40.00	\$32.00	_____
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TANNAT 2008 _____

_____	\$40.00	\$32.00	_____
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SYRAH 2007 (12 bottle limit) _____

_____	\$40.00	\$32.00	_____
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ESPRIT DE BEAUCASTEL 2006 (12 bottle limit) _____

_____	\$50.00	\$40.00	_____
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SYRAH 2006 (12 bottle limit) _____

_____	\$40.00	\$32.00	_____
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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:

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

SHIP TO:

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

CREDIT CARD:

MC/Visa/AmEx #: _____

Exp. Date: _____

Name on Card: _____

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 WINE: 2006 VIN DE PAILLE

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 10% 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*, featured from December 1 to December 31, 2010.

Tasting Notes: The 2006 *Vin de Paille* is one of 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 *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 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.



Wine Pairing: Tenderloin of Pork with Apricots

This recipe, a Haas family favorite for the winter months, is an excellent pairing with the newly released 2008 Esprit de Beaucastel. The fruit of the apricots and the natural earthiness of the pork enhances the intense fruit and spicy, smoky flavors of the Esprit. Serves 6.

Ingredients

3 pounds pork tenderloin, cut into 1 inch cubes
1 pound dried apricot halves
1 cup seedless raisins
2 cups dry red wine
1/2 cup red wine vinegar
3 tablespoons chopped fresh parsley
3 tablespoons chopped fresh mint
1 teaspoon ground cumin
1 teaspoon freshly ground black pepper
1 tablespoon dried thyme
salt, to taste
4 tablespoons olive oil
4 shallots, peeled and minced
2 cups chicken stock
2 bay leaves
3 tablespoons honey

In a large bowl, combine pork, apricots, raisins, 1 1/2 cups wine, parsley, mint, cumin, pepper, thyme, and salt to taste. Cover and marinate, refrigerated, for 4 hours. Stir occasionally.

Remove pork and fruit from marinade, reserving marinade. Place fruit in a small bowl. Pat pork dry with paper towel.

Heat olive oil in large skillet and saute meat, a few pieces at a time, until well browned. With a slotted spoon, transfer pork to a deep casserole.

Drain oil from skillet, add shallots, and saute over medium heat for 5 minutes. Add reserved marinade and bring to a boil, scraping up any browned bits remaining in the skillet. Cook for several minutes, until slightly reduced, and add to the casserole.

Preheat oven to 375F

Stir in apricots, raisins, remaining 1/2 cup of wine, chicken stock, bay leaves and honey; mix well. Set over medium heat, bring to a boil, cover, and set on the middle rack of the oven.

Bake for 2 hours, or until meat is tender and sauce rich and thick.

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

Saturday, February 12 **9:00 AM**
Planting and Vineyard Development Seminar

After a two-year hiatus, we'll be resuming planting this winter. We'll be focusing on a beautiful five-acre section at the western-most edge of our property next to where we planted our newest arrivals (Clairette and Terret Noir) this summer. Join us and help put the vines in the ground! Winemaker and Vineyard Manager Neil Collins will lead attendees in some hands-on planting, as well as a discussion of vineyard development issues including irrigation, vine spacing, rootstock selection, and more. We'll finish the morning with a field lunch. The event is \$15 for VINsiders and \$25 for guests.

January 14-17 **10:00 AM - 5:00 PM**
Martin Luther King Jr. Day Passport Weekend
Far Out Wineries

The 17 Far Out Wineries of Paso Robles are raising funds for The Wellness Community of the Central Coast to provide hope, education, and support for cancer patients and their families. Your donation of \$40 will get you a VIP Passport which you will have stamped at each winery you visit. Special offerings and activities will be extended exclusively for "Passport Holders" including complimentary wine tasting at each winery. In addition, 5% of the weekend sales will be donated to the Wellness Community. Over the last two years we raised close to \$50,000 for the Wellness Community! After visiting 8 tasting rooms throughout the weekend you will be entered into a drawing for some terrific prizes! Order your passports by Friday, Jan. 7th and receive a discounted price of \$35. For more information, call (805) 238-4411 x13 or visit www.faroutwineries.com.

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

Sunday, February 20
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 2010, and we expect the same in 2011. For tickets, visit rhoneangers.org.

Saturday, March 19
Zin Summit IX
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 16 **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.

Tablas on Tour: National Events

March 7, 2011

Winemaker Dinner at Wine Steals
San Diego, California
www.winestealssd.com
619.255.7452

March 13, 2011

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

March 18-20, 2011

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

March 26-27, 2011

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

March 31 - April 3, 2011

Texas Hill Country Food and Wine Festival
Austin, Texas
www.texaswineandfood.org
512.249.6300

April 1-2, 2011

25th Annual California Barrel Tasting
MacArthur Beverages
Washington, DC
www.bassins.com/californiabarrel

April 28-30, 2011

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

May 20-22, 2011

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

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