
TABLAS CREEK VINEYARD



The VINformer
Vol. 5, No. 3
August 2006

Wine 101: Solar Energy Project

Anyone who has spent much time in Paso Robles, with its 315 days of sunshine a year, can attest to the power of our sun. Starting this year, we will be able to harness the sun's power to reduce our energy demands by about half, thanks to a new solar power system. Along with our composting and organic farming, and our efforts toward reducing our water needs, we hope that the solar power system will minimize our need for outside resources and contribute to healthy, stable ecosystem.

How Solar Panels Work.

There are two ways to harness the energy from the sun – thermal systems and photovoltaic systems. Solar thermal systems use the heat of the sun, most commonly to heat water (pools and hot water tanks are often heated using solar thermal energy). Photovoltaic panels, like those installed at the vineyard, use the sun's light to create electricity, and account for most of the solar technology used around the world. In recent years, photovoltaic technology has become significantly more efficient and less expensive, and its decreasing cost has made it increasingly attractive for businesses and residences.

The photovoltaic panels are made from silicon, a semiconductor, which absorbs sunlight and converts it into direct current (DC) electricity. For various reasons (the most

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State of the Vineyard

We are enjoying a glorious summer at Tablas Creek. After a cool and wet late-winter, including an unexpected storm that dumped two inches of rain in mid-May, the weather has turned sunny and hot, and the vineyard has sprung to life.

The final rainfall for the winter of 2005-2006 was 28 inches, almost exactly our annual average. However, the distribution of the rain (relatively late, and relatively spread out, rather than concentrated in a few big storms) provided ample groundwater as the growing season began. The cool, wet late spring also delayed bud-break and flowering by nearly a month, and kept the cover crops green into June. However, once summer arrived, it came in force. Since the end of May, we have

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Featured Wine:
2003 Roussanne
Details on page 6.

Focus Varietal: Vermentino

Vermentino, with its bright acidity, aromas of citrus leaf and mineral, and refreshing finish, has become a favorite of Tablas Creek VINSiders and restaurateurs alike. Its story, however, does not originate in Châteauneuf-du-Pape, and unlike most of Tablas Creek's white varieties, it is a grape that is more commonly seen on its own than in blends.

Vermentino in the Old World

Vermentino is commonly thought to be Spanish in origin. Although it is currently grown in several countries around the Mediterranean, its best known examples come from northern Italy (particularly in the region of Liguria) and the island of Sardinia, where the wines are crisp, citrusy and generally unoaked. It is also the most widely planted white grape on the island of Corsica, where high altitude and hot climate vineyards produce more full-bodied wines with heady floral aromas. On the French mainland (where the grape is known as Rolle), it is found in Côtes de Provence and, increasingly, in Languedoc.

Although it makes excellent wine, for many years Vermentino was best known for producing table grapes. The grapes are large with a good sugar/acid balance, making them a perfect choice for sweet snacking.

Vermentino at Tablas Creek

Although Vermentino is not a Châteauneuf-du-Pape grape variety, we imported it at the recommendation of the Perrins' French nurseryman, who believed it would thrive in the rocky limestone soils of Paso Robles. We brought the cuttings in and entered them into quarantine at the USDA station in Geneva, New York.

In 1993, they were declared virus free and released to us. We propagated the vines in our nursery, and planted about an acre of Vermentino on an east-facing slope near Adelaida road in the northern portion of the property. As the nurseryman predicted, it has indeed thrived here.

French one because Wild Horse Winery (who bought cuttings from us) registered the grape as Vermentino, and the BATF does not permit multiple names for the same grape (with the exception of a few varieties which have been grandfathered in).



In the vineyard, Vermentino is one of the easiest varieties to grow. It is a vigorous grower, resistant to drought, and usually ripens towards the middle of the harvest cycle. In the cellar, we ferment it in stainless steel tanks and prevent it from completing malolactic fermentation. Both procedures serve to emphasize the grape's natural minerality and retain its bright citrus character of the wine.

As part of our ongoing research on Stelvin screwcaps, we bottled half of the Vermentino in screwcap and half in cork in 2002. We were so convinced that the screwcap preserved the wine's aromatics and freshness that we have bottled Vermentino exclusively in screwcap since the 2003 vintage.

Flavors and Aromas

Vermentino wines are a pale straw color and relatively low in alcohol, with crisp acids, citrus-leaf aromatics, and pronounced minerality. In the mouth,

Small quantities of Vermentino were included in our early white blends. However, we found it too distinctive to fit seamlessly into our blends, and since 2002 we have bottled it on its own. We used the Italian name for the grape instead of the

Vermentino shows flavors of green apple and lime, heightened by refreshing acidity, good richness and medium body. The wine's crispness makes it a delicious accompaniment to fresh seafood, oysters on the half shell, or grilled Mediterranean vegetables.

notable being that direct current loses power when sent long distances), utility companies do not supply direct current to businesses and residences. Instead, alternating current (AC), which provides for a more efficient transmission of energy, is used.

Thus, the direct current produced by the photovoltaic cells must first be converted to alternating current before we can use it. Metal contacts at the top and bottom of each photovoltaic cell draw off the direct current for external use. It is then channeled into an inverter, mounted on the underside of the panels, which converts the direct current into the alternating current electricity that can be used by the winery.

Net-Metering

One obvious obstacle to solar power is that it only provides energy when the sun is shining (though it still provides significant power on cloudy days). Thus, a mechanism for storing the energy is necessary. One option is a battery, but batteries are generally costly and require regular maintenance. The other option is to transmit the energy produced into the utility company's power grid, where it is used to satisfy demand wherever it is needed. The energy that is provided to the system from the solar panels is subtracted from the energy used to calculate the energy bill. This program is called net-metering.

Net-metering measures the difference between the electricity we buy from Pacific Gas & Electric (our local electric company) and the electricity we produce from the solar panels. We receive credit for any electricity the solar panels produce in excess of what we use, effectively spinning the electric meter backwards during periods of peak production. Similarly, when the solar panels are not producing electricity (after sundown, for example), we can buy electricity from the utility company as normal.

Solar Power at Tablas Creek

We were approached early this year by REC Solar, a solar power company based in Los Osos. Their proposal was for a net-metered system consisting of 140 solar panels, tied together into five arrays of 28 each (four rows high by seven rows wide). After analyzing the costs and energy savings, and figuring out our financing, we began construction on our solar power system in April, and completed it in about six weeks. The system faces due south, between the head-pruned Mourvèdre vines and the hill behind the winery. The arrays are mounted on durable galvanized steel frames and are sunk two feet into the ground.

By our estimates, the five arrays (each consisting of 28 solar panels) that we installed this spring should provide enough power to cover at least half the

needs of our winery and office buildings. The winery in particular is very energy-intensive to run, as the chillers that cool the cellar have to work for much of the year. Between the energy savings and the tax incentives currently in place in California, REC Solar estimates that our installation will pay for itself in approximately ten years.

The photovoltaic panels have a relatively long lifespan, and are guaranteed to produce at least 80% of their current capacity in 25 years. If the panels work as well as we predict, we plan to install a second system in a few years to generate enough power to run the entire property. We're looking forward to watching our electric meters run backwards!

For more information on this project, you are welcome to contact us, or to contact REC Solar at 888-OK-SOLAR or www.recsolar.com.



Midsummer Night Mozart at Tablas Creek

On July 8, the Tablas Creek and Windrose Farm greenhouses were transformed into an elegant setting for a gala dinner benefitting the San Luis Obispo Mozart Festival. Chef Tom Fundaro of Villa Creek prepared a delicious five course meal paired with Tablas Creek wines, and the event helped raise over \$10,000 for the Festival.

had a string of days with high temperatures above 90 degrees, and several days topped the century mark. The rapid transition from rainy weather to warm weather meant that we did not have a single frost night after budbreak this year, and we did not need to use our frost prevention fans or sprinklers.

The canopy is growing vigorously, and flowering and fruit set took place under perfect conditions. We estimate that veraison will begin at the end of July, and expect harvest to start in mid-September.

In June, we tackled the winter's collection of weeds, mowing and disking between the rows, and using our tournesol weeder to cultivate among the vines. Leafhoppers are the principle pest that we are dealing with, and we have been spraying the vines with an organic clay mixture to combat them.

The warm temperatures have accelerated the ripening cycle in the vineyard. As of mid-July, the number of degree-days (a measurement of climate) is comparable to the 2002 vintage... not as warm as 1997, or 2001, but warmer than 2003, 2004, or 2005. As 2002 was one of the best vintages we've ever seen, we're feeling encouraged about 2006.

So far in July, our work has been in canopy management, shoot thinning, and the beginning of fruit thinning to get our crop levels where we want them. Although it is not as dramatic as 2005, it looks as though the late rain has produced another healthy crop. Provided the weather holds, we estimate that we are looking at a production of about 16,000 cases this vintage.

In the winery, we have been busy bottling the 2005 whites and the 2004 reds. The Viognier- and Grenache Blanc-based wines were bottled in Stelvin screwcaps in late April and the Roussanne-based wines (including the 2005 *Esprit de Beaucastel Blanc*) under cork finish in late June.

The 2004 reds (the *Côtes de Tablas*, *Esprit de Beaucastel*, *Panoplie*, *Syrah*, and *Mourvèdre*) were bottled in late-June. Like the whites, they will rest in bottle for the next few months to give them a chance to come out of bottle shock. Both vintages look tremendous, and we are excited to show the wines this summer.

We are convinced that Stelvin screwcaps make perfect sense for our aromatic whites and for our *Rosé*. These screwcaps provide an air-tight seal, and keep the aromatics and minerality of the wines bright and fresh, with no risk of cork taint. The wines that we want to allow to evolve over time (such as our Roussanne-based whites and our reds) we have decided to leave under cork, which provides the gentle exchange of oxygen and cork-oak flavors that allow a wine to grow more mellow with age.



Fifteen month old Marketing Director in Training Eli Haas points to his favorite wine at the Paso Robles Wine Festival.

VINsider's Corner

September Wine Club Shipment

We're really excited about the upcoming Fall 2006 wine club shipment. It will include:

2 bottles of the 2004 *Esprit de Beaucastel*, our signature Mourvèdre-based wine. This wine will not be released nationally until October.

1 bottle of 2005 *Esprit de Beaucastel Blanc*, our signature Roussanne-based white wine, which will not be released nationally until early 2007.

1 bottle of 2004 *Syrah*, the third bottling of our single varietal Syrah.

1 bottle of 2005 *Viognier*, a wonderfully showy example of the Viognier grape

1 bottle of 2005 *Vermentino*. This is our fourth vintage of this delightfully clean and citrusy wine, and it is consistently a VINsider favorite.

The shipment will leave the winery on Tuesday, September 19. Local VINsiders can pick up their shipments at the winery starting Friday, September 15. Now is the time to make any necessary changes to your VINsider record (e.g., credit card number or expiration date, shipping address, etc.). If you have record changes, please let Nicole Getty know as soon as possible at ngetty@tablascreek.com or 805.237.1231 x39.

Fall VINsider Tasting Party

Mark your calendars now for our shipment tasting party here at the vineyard on Saturday, September 23 from 5:30 pm to 7:30 pm. Pick up your Fall 2006 Shipment while you join us for a tasting of the wines in the Fall offering. Wines from the shipment will be available for an additional 5% off that night only. The event is free for VINsiders and \$15 for their guests; please RSVP by September 16 to events@tablascreek.com or 805.237.1231 x39.



WINE ORDER FORM

AUGUST 2006

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
 CA
 1- 6 bottles: \$14.00
 7-12 bottles: \$20.00

CO, ID, NM, NV, OR, WA, WY
 1-6 bottles: \$20.00
 7-12 bottles: \$30.00

AK, FL, IA, IL, MI, MN, MO, NC, NH, NY, OH, TX, VA, VT, WI, WV
 1- 6 bottles: \$25.00
 7-12 bottles: \$40.00

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	PRICE	TOTAL
FEATURED WINE [*15% DISCOUNT WILL BE REFLECTED IN FINAL CHARGE]			
ROUSSANNE 2003	_____	\$27.00*	_____
WHITE WINES			
CÔTES DE TABLAS BLANC 2005	_____	\$22.00	_____
ESPRIT DE BEAUCASTEL BLANC 2004 (6 bottle limit)	_____	\$35.00	_____
ROUSSANNE 2004	_____	\$27.00	_____
ANTITHESIS 2004 (4 bottle limit)	_____	\$27.00	_____
BERGERON 2004 (6 bottle limit)	_____	\$27.00	_____
VIIGNIER 2004	_____	\$27.00	_____
GRENACHE BLANC 2004	_____	\$27.00	_____
ESPRIT DE BEAUCASTEL BLANC 2003	_____	\$35.00	_____
ROSÉ WINES			
ROSÉ 2005	_____	\$27.00	_____
RED WINES			
ESPRIT DE BEAUCASTEL 2003 (6 bottle limit)	_____	\$40.00	_____
MOURVÈDRE 2004	_____	\$35.00	_____
SYRAH 2003	_____	\$35.00	_____
CÔTES DE TABLAS 2003	_____	\$22.00	_____
TANNAT 2003	_____	\$35.00	_____
LAS TABLAS ESTATES GLENROSE VINEYARD 2002	_____	\$32.50	_____

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:
Name: _____	Name: _____
Address: _____	Address: _____
City, State, Zip: _____	City, State, Zip: _____
Email: _____	Phone: _____

SUBTOTAL	_____
DISCOUNT	_____
7.25% TAX (CA ONLY)	_____
SHIPPING	_____
ORDER TOTAL	_____

CREDIT CARD:

MC/Visa #: _____

Exp. Date: _____

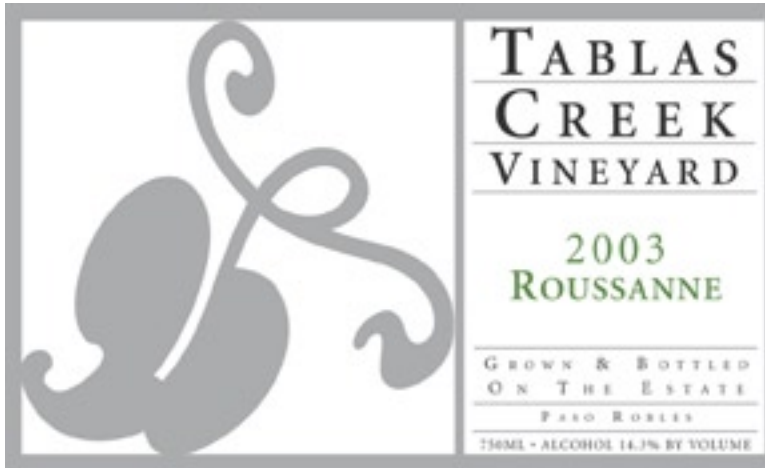
Name on Card: _____

Signature: _____

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

FEATURED WINE: 2003 ROUSSANNE

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 offer the featured wine, for the designated time, at a 15% discount. This discount is granted above and beyond any other discounts that apply, such as for case purchases or wine club membership.



The Featured Wine program continues with the 2003 Roussanne, featured from August 1 through August 31, 2006.

Tasting Notes: Roussanne produces famously long-lived wines, and we believe that our 2003 *Roussanne* will be the most ageable white wine we have yet produced. Its flavors show honey, pear and spice, with tremendous richness and viscosity, and it is just beginning to develop the hazelnut, caramel and mineral flavors for which aged Roussannes are known. Take this opportunity to store away a wine likely to age beautifully for a decade or more!

Suggested Food Pairings: The 2003 *Roussanne* is a lovely food wine. It is particularly good with rich shell-

fish dishes, such as lobster and crab, but is also delicious when paired with mildly spicy foods, and Mediterranean preparations.

Wine Pairing: Spanish Omelet

This traditional tapas recipe is one of our favorites during the warm Paso Robles summers. It is tremendously versatile; it can be eaten warm or at room temperature, and keeps well for several days. It pairs beautifully with our Rosé, and is a perfect addition to a summer picnic.

Ingredients

1 cup olive oil
1/2 medium onion, chopped
4 medium potatoes, cut in chunks
5 large eggs
salt

In a large non-stick skillet (about 10-inches in diameter), heat the olive oil over medium-high heat. Add the onion, and saute for about 5 minutes, until light golden. Remove onions from oil, and set aside.

Add the potatoes to the oil, and season with salt to taste. Reduce the heat to medium, and cook the potatoes for about 15 minutes, stirring, until they are tender.

Meanwhile, preheat broiler, and place rack about six inches from the heating element.

Raise the heat to medium-high, and cook the potatoes for 1 to 2 minutes longer, until they are lightly browned. They should be crisp on the outside and soft on the inside.

Using a large slotted spoon, remove the potatoes from the pan, and add to set-aside onion. Discard all but 1 1/2 teaspoons of oil

In a large bowl, beat the eggs. Add the potatoes and onions, and mix well. Set mixture aside for a few minutes.

Heat the skillet over high heat, and ensure oil is evenly distributed. When it is very hot, pour the egg mixture into the pan, and shake gently to spread mixture evenly and prevent sticking and burning. Cook omelet on high for about 1 minute.

Reduce heat to medium, and continue cooking omelet for 3-4 minutes longer, until eggs are lightly set in the middle.

Remove skillet from burner, and place entire skillet in broiler for approximately 3 minutes. The omelet should be set, and top should be lightly browned.

Remove from pan and let cool. Cut into wedges and serve.

Tablas at Home: Coming Events at the Vineyard

Saturday, August 19
Pig Roast

6:00 PM

At Tablas Creek, we love terrific parties -- especially when they involve great food, charming company, and of course, wonderful wine. To that end, we're hosting our third annual pig roast to celebrate the beginning of harvest, our partnership with Windrose Farm, and the newly released 2004 *Mourvèdre*. Join us for roast pork and all the accompaniments to launch our newest wine. This will be a casual, outdoor party, just right for summer at the vineyard. The cost is \$50 for VINsiders and \$70 for guests. Space is limited and reservations are essential -- this event sells out quickly!

Saturday, October 7
Harvest and Winemaking Seminar

9:00 AM

Winemaker and Vineyard Manager Neil Collins will lead this seminar on grape analysis, harvest and winemaking. He and the Tablas Creek vineyard staff will walk participants through the process of testing grapes for ripeness, both through traditional examination of physiological characteristics and more modern chemical analyses. Participants will have an opportunity to work for about an hour in the harvest, followed by a hands-on demonstration of the destemming process and typical cellar techniques, including hand punch-downs and pump-overs of fermenting tanks. The day will conclude with a field lunch prepared by our vineyard crew. Free for VINsiders and \$20 for guests.

Thursday, November 2
Holiday Wreath-Making Class

10:30 AM

Spend a morning at the winery turning our grapevine prunings into beautiful decorative wreaths! Expert wreath maker (and Tablas Creek Tasting Room Manager) Pam Blakeman will first take you out into the vineyard to show you pruning techniques, and will then lead you in making a wreath of your own. You will get to take your wreath home, as well as directions for more complicated designs. It is the perfect touch to your holiday season! We'll finish the morning with a picnic lunch on our patio. Reservations are required. The seminar is free to VINsiders and \$15 for guests.

Saturday, December 9
En Primeur Tasting and Futures Offering

5:30 PM

VINsiders are invited to join Tablas Creek's winemakers for the third annual barrel tasting and sale *en primeur* of Tablas Creek's remarkable red wines from the outstanding 2005 vintage. Offering wine *en primeur* is a time-honored French tradition most often associated with first-growth Bordeaux estates. In outstanding vintages, valued customers are offered the opportunity to secure a limited quantity of sought-after wines at a special price in advance of bottling and subsequent general release. VINsiders will receive an invitation and reservation form in the mail in early November.

To make reservations or get more information about any of these events, please contact
Nicole Getty at 805.237.1231 x 39, or ngetty@tablascreek.com

Tablas in the Community: Coming Events in Paso Robles

Saturday, August 26
Travels at the Vineyard:
Benefit for Carolyn Kruse Foundation

5:00 PM

Join Tablas Creek at Jack Creek Cellars for an evening benefiting charities of San Luis Obispo County. This elegant evening will begin with a wine tasting featuring select local wineries and a silent auction. Dinner among the vines, catered by some of the county's finest restaurants, will follow, and the evening will conclude with a live auction. Mingle in the themed rooms (including a Moroccan room and a Casablanca room) and sample regional cuisine while listening to invigorating jazz. The Foundation was established to benefit causes that Carolyn Kruse was committed to, and proceeds from this event will be donated to local charities. For more information or to make reservations, visit www.carolynkrusefoundation.org or call Sabrina Kruse at 805.226.8283.

Friday, October 20
SIP Paso

10:00 AM

Begin Harvest Festival weekend with a day dedicated to wine education! Join Tablas Creek and other Paso Robles wineries for SIP (Studies in Place) Paso, the new evolution of the Paso Robles Wine University. Start at the Paso Robles Inn with a panel tasting and seminar covering viticulture, winemaking and wine tasting, and sample examples of Paso Robles Cabernet, Syrah, Zinfandel and Viognier. Continue the weekend with educational events at local wineries. Visit www.pasowine.com for more information and details.

Saturday, October 21
Best of the West V: Far Out Wineries Tasting

10:00 AM

A celebration of the Paso Robles west side! Winemakers and owners from each of the fourteen Far Out Wineries will showcase their signature wines and discuss how these wines reflect the unique soils of the "far out" hills west of Paso Robles. The seminar will be held at Opolo Winery and Vineyard, and sells out quickly! For tickets, call 805.238.8593 or visit www.opolo.com.

Tablas on Tour: National Events

August 20, 2006

Family Winemakers of California
Northern California Tasting
San Francisco, California
www.familywinemakers.org

August 24, 2006

A Passion for Paso
San Jose, California
www.passionforpaso.com
800.549.9463

September 27-30, 2006

Santa Fe Wine and Chile Fiesta
Santa Fe, New Mexico
www.santafewineandchile.org
505.438.8060

October 15, 2006

Celebrate the Craft
The Lodge at Torrey Pines
San Diego, California
www.celebratethecraft.com
858.777.6635

October 19-21, 2006

California Wine Experience
San Francisco, California
www.winespectator.com

October 20-22, 2006

Harvest Wine Tour
Paso Robles, California
www.pasowine.com
805.239.8463


November 9-12, 2006


San Diego Bay Wine and Food Festival
San Diego, California
www.worldofwineevents.com
619.342.7337

December 3-5, 2006

Yosemite Vintners' Holiday
Ahwahnee Hotel
Yosemite National Park, California
www.yosemitepark.com
559.253.5635

www.tablascreek.com phone: 805.237.1231 fax: 805.237.1314 email: info@tablascreek.com

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