

# TABLAS CREEK VINEYARD



*The VINformer*  
*Winter 2015-2016*



## Harvest Report

The high quality but very light in quantity 2015 harvest is now in the books. Over 63 days (a week longer than our 10-year average) we brought in 213 tons from our estate vineyard: 90 tons of white grapes and 123 tons of red grapes, a total down 27.6% from 2014.

And still, it could have been – and looked like it was going to be – worse. Midway through harvest, we were preparing for yields down nearly 50%, which would have been catastrophic. Instead, as they often are in our frost years, our saviors were Roussanne and Mourvèdre.

Overall yields ended up at a lowest-ever 2.01 tons per acre, just a hair below the 2.03 tons per acre we saw in 2009's drought- and frost-reduced crop. If the intensity is comparable to 2009, then we're in for a treat when we get to blending this spring.

The enormous variation between our early varieties and those that sprout and ripen later suggests that the majority of the blame for our short crop should go to May's cool, wet, windy weather rather than to our ongoing drought. Early grapes like Viognier, Syrah, and Marsanne, which all flowered during a May which saw 30% fewer degree days than average, saw yields down 40% or more. The weather in June, when Counoise, Mourvèdre, and Roussanne flowered, was benign, and yields in these later grapes were down only about 10%.

See **HARVEST**, page 6

## Wine 101: Preserving an Open Bottle

by Jason Haas

This year, I've received several questions from people wondering how to best preserve a partial bottle of wine for future consumption. Typically, they're wondering if they should invest in a system that replaces the air in the bottle with an inert gas, or in a vacuum system that removes the air from the bottle entirely. They are surprised when I suggest that they just cork the bottle and put it in their fridge.

To understand why, it's helpful to know what is happening to a wine once a bottle is opened and oxygen allowed in. This oxygen initiates a complex series of chemical reactions, first by combining with phenols (flavor components) to form hydrogen peroxide, and then with the hydrogen peroxide interacting with ethanol (the alcohol in wine) to form acetaldehyde. Acetaldehyde has a cidery aroma and a flat texture. The taste that distinguishes intentionally oxidized wines like sherry and madeira from traditional wine is their elevated level of acetaldehyde.

Many wines benefit from exposure to oxygen, within reason. This is particularly true with young red wines, which receive a high level of reductive compounds from the skins of grapes. Adding some oxygen to these wines, either by decanting a wine or just by letting it sit in a glass after having been poured, will often liberate flavor compounds that are at first tied up by the reductive elements. But eventually, all those reductive compounds are combined with oxygen, and even a young red wine will begin to oxidize and show the acetaldehyde in sherryed, flat flavors. And older red wines, and most white wines, have much lower tolerances for oxygen before beginning to show symptoms.

See **OPEN BOTTLE**, page 3

# Focus Varietals:

## Bourboulenc, Vaccarèse, and Cinsaut

In 2003, we brought in several of the more obscure Rhône varietals, including Bourboulenc, Vaccarèse, and Cinsaut. After undergoing quarantine and virus clean-up at U.C. Davis, these were released to us in 2012. Our nursery partner NovaVine has been multiplying and grafting the bud material over the last few years. Now that we have enough, we will plant a half-acre of each on the western edge of the property this winter. Here's what we know. As you'll see, in some cases it's not much. But we're excited to learn!

**Bourboulenc** has been grown for centuries in the south of France, primarily in the Vaucluse in Provence, but acreage has decreased to approximately 1550



acres as of 2008.

It serves primarily as a blending varietal in the wines of Provence and the southern Rhône, and is particularly important in the wines of Languedoc and the Minervois where it is blended with Marsanne and Grenache Blanc. It is a vigorous but late budding white grape, which should be good news in our frequent spring frosts. It ripens late, with loose bunches of large fruit and maintains moderate sugars and good acidity, providing freshness in blends as well as aromas of citrus and smoke.

**Vaccarèse**, also known as Brun Argenté for the russet hue to its berries and the silvery tint to its leaves, is found almost exclusively in the



southern Rhône, where it is a permitted component of Châteauneuf-du-Pape wines. It has medium size clusters and medium sized berries.

Like Bourboulenc, it is a late budding variety. It adds a spicy, peppery quality to the wines, and according to the ampelographer Pierre Galet is said to have an "uncontestable original floral aroma, a fresh and elegant taste". As of 2008, there were only 30 acres planted in France, and none that we've been able to find elsewhere.

***This winter, we will plant three new varietals on the western edge of the property.***

**Cinsaut** (also Cinsault) is the best known of our three new grapes. An important grape in the Languedoc region of southern France where over 51,000 acres are planted, Cinsaut also has had a global reach. During French colonization of North Africa, Cinsaut was brought to Algeria and Morocco, and it is still the

most widely planted varietal in Morocco. In Lebanon, where it is the third most planted wine grape, the varietal is a key component of Chateau Musar's wines. Cinsaut was imported to South Africa in the mid-19th century, and was the region's most important red wine grape until the 1960s; the South African Pinotage varietal is a crossing of Pinot Noir and Cinsaut. In the U.S., there are approximately 80 acres planted in California, with additional acreage in Washington.

The varietal is drought-resistant and tolerant of hot, dry climates, though susceptible to rot.

It produces fruity, aromatic



wines which are often blended with Grenache or

other reds to provide added fruit and softness. It is well suited to a single-varietal rosé.

We look forward to seeing what these grapes can do in Paso Robles. The success we and others have had in California with our other formerly unknown varietals (such as Counoise, Picpoul, and Grenache Blanc) makes us hopeful! 🍷

How long after opening do you have before a wine becomes unpleasantly oxidized? For the most delicate older wines, it may only be a few hours. Most younger wines will give you several hours safely, and some robust red wines will last happily for a few days. But eventually, all of them will start to show oxidation's undesirable effects.

Key to knowing how to slow down these symptoms is recognizing that oxidation is a chemical reaction. Like most chemical reactions, the rate of oxidation is temperature-dependent. Combine oxygen and wine at room temperature and oxidation happens relatively quickly. At 40°, you slow the process dramatically. This is why the most effective way of slowing the process of oxidation once a wine has been exposed to oxygen is to chill it down. When you're ready to drink it, the next day or later in the week, if it's a red or a richer white, just take it out 20 minutes or so before you want to pour it and let it warm up a bit.

Note that you're not buying an indefinite amount of time by chilling down an opened bottle; cooler temperatures slow down the chemical reactions but don't stop them. But if you get a week of drinkability rather than a day, as has been my general experience, you've made real progress.

Will the various systems that exchange the air in a partly-empty bottle for an inert gas (typically argon or nitrogen) help? If the gas is being inserted into the bottle as the wine is removed (as in a typical wine in keg system, or with the Coravin) absolutely. But if, like most at-home wine preservation kits, the inert gas is applied only after the bottle is partly emptied, they likely only help at the margins. Each time the wine is poured, oxygen is absorbed by the wine as it is sloshed around the emptying bottle, and after several pours, there's enough oxygen dissolved in the wine that the process of oxidation will continue even if there's a layer of inert gas applied to the surface.

Similarly, the vacuum pumps that remove oxygen from a bottle don't eliminate the oxygen that has already dissolved in the wine, and they have the added complication that they do cause the wine to respire carbon dioxide, which is typically in solution in wine as a by-product of fermentation. This CO<sub>2</sub> provides acidity in the wine, and removing it can make a wine taste as flat as oxidation would have.



Eli (10) and Sebastian (8) Haas share a laugh with a vineyard alpaca.

One great technique, if you know or suspect you'll only finish half a bottle, is to have an empty half-bottle available, which you fill and cork (or screwcap!) right when you open your original bottle. Because that wine has had only minimal exposure to oxygen and can't absorb any more because of the bottle's seal, you can typically preserve it for a week or more safely. But it does take some planning. If you find yourself with a partial bottle at the end of a leisurely dinner, don't stress. Just reclose the wine bottle, and stick it in the fridge. 🍷

## In the News

### Tablas Creek Named #1 Winery

We were honored and humbled to learn that The Daily Meal placed Tablas Creek at #1 on its list of 101 Best Wineries in America for 2015 among an iconic list of producers. They called us "a leader in the use of Rhône varietals in the Paso Robles region, a leader in the fight for approval of 11 sub-districts in the area, and a leader in advancing sustainable and biodynamic vineyard practices". Wineries were selected based on input from a panel of sommeliers, wine writers, chefs and restaurateurs for wine quality, but also considering factors such as innovation, leadership in their region, and value.

For links and more press, please visit [tablascreek.com/news\\_and\\_press](http://tablascreek.com/news_and_press)



### Pig Roast on Cooking Channel

Neil Collins, with host Roger Mooking, above, appeared on the Cooking Channel's *Man Fire Food*, during an episode featuring our annual pig roast. The episode is available on Amazon Video.

### December is must! Month

Once again, Tablas Creek will donate \$1 to must! charities for each bottle purchased directly from us (in our tasting room, online or by phone) during the month of December. We invite you to visit us through the end of the year to enjoy Tablas Creek wines, check out our new holiday gift packs, and support local children in need. 100% of the funds generated will go directly to ensure kids in our community have access to healthy food. For more information about the great work must! is doing, visit [must-charities.org](http://must-charities.org) 🍷

## 2015 HOLIDAY GIFT PACKS

### SHIPPING INCLUDED



At Tablas Creek, we want to help you celebrate in style! We have several ways in which you can give the gift of Tablas Creek, including five special holiday gift packs. We are including shipping, and a special decorative gift box, at no extra charge to any address in any of the 36 states we can ship to. For gift orders, we are happy to enclose a holiday message. These special holiday packs will only be available for pickup or shipment until the end of December. To order, visit [tablascreek.com](http://tablascreek.com) or call 805.237.1231.

#### **Esprit de Tablas Gift Pack** (2 bottles)

A bottle each of the newest vintage of our signature wines:

- 2013 *Esprit de Tablas*
- 2013 *Esprit de Tablas Blanc*

\$100 per pack, and \$80 per pack for VINsiders.

#### **Library Vertical of Esprit Gift Pack** (3 bottles)

A bottle each of three vintages of our flagship red wine:

- 2008 *Esprit de Beaucastel*
- 2009 *Esprit de Beaucastel*
- 2010 *Esprit de Beaucastel*

\$195 per pack, and \$156 per pack for VINsiders.

#### **Great Whites Gift Pack** (3 bottles)

A bottle each of our most popular white wines:

- 2013 *Esprit de Tablas Blanc*
- 2014 *Côtes de Tablas Blanc*
- 2014 *Patelin de Tablas Blanc*

\$92 per pack, and \$73.60 per pack for VINsiders.

#### **Small Production Varietal Gift Pack** (4 bottles)

A bottle each of four limited production wines:

- 2014 *Picpoul Blanc*
- 2014 *Vermentino*
- 2013 *Tannat*
- 2013 *Cabernet*

\$134 per pack, and \$107.20 per pack for VINsiders.

#### **Blending Component Gift Pack** (4 bottles)

A bottle each of the three primary components of our signature red wine, plus the *Esprit* itself:

- 2013 *Grenache*
- 2013 *Syrah*
- 2013 *Mourvèdre*
- 2013 *Esprit de Tablas*

\$175 per pack, and \$140 per pack for VINsiders.

#### **Reserve Tasting Certificates**

Our Reserve Tasting offers guests an intimate tasting of our most exclusive wines as well as selections from our library. Give the gift of a reserve tasting at Tablas Creek, and the gift recipient will enjoy a seated tasting in our private room, with rare wines we've aged in our cellars since their release. Space is limited to 8 seats per session, and reservations are available Sunday-Friday at 11:30am and 3pm and Saturdays at 10am. Certificates are available for \$40 per person (\$25 for club members). To purchase, find the "reserve tasting certificates" section at the bottom of our online order form or call 805.237.1231 x39.





# WINE ORDER FORM

## WINTER 2015 -2016

**DISCOUNTS**  
 VINSiders members receive a discount of 25% on orders of 12 bottles or more and 20% on orders of fewer than 12 bottles. VINdependents receive a discount of 20% on orders of a case or more and 10% on orders of fewer than 12 bottles. Non-Club members 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: \$20.00  
 7-12 bottles: \$30.00

CO, ID\*,MT, NM, NV\*,OR, WA\*,WY  
 1-2 bottles: \$15.00  
 3-6 bottles: \$30.00  
 7-12 bottles: \$40.00

AK, DC, FL, GA\*,HI, IA, IL, KS\*, MA, MD\*, ME\*, MI\*, MN, MO, NC\*, ND, NE\*, NH\*, NY\*, OH\*, SC\*, TN\*, TX\*, VA\*, VT\*, WI, WV\*  
 1-2 bottles: \$20.00  
 3- 6 bottles: \$35.00  
 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 | VINDEPENDENT PRICE | VINSIDER PRICE | TOTAL |
|--|----------|------------|--------------------|----------------|-------|
| <b>SPECIAL PACKAGES [SHIPPING INCLUDED; DETAILS ON P. 4]</b> |          |            |                    |                |       |
| ESPRIT DE TABLAS GIFT PACK (2 bottles)                       | _____    | \$100.00   | \$90.00            | \$80.00        | _____ |
| LIBRARY VERTICAL GIFT PACK(3 bottles)                        | _____    | \$195.00   | \$175.50           | \$156.00       | _____ |
| GREAT WHITES GIFT PACK (3 bottles)                           | _____    | \$92.00    | \$82.80            | \$73.60        | _____ |
| SMALL PRODUCTION VARIETAL GIFT PACK (4 bottles)              | _____    | \$134.00   | \$120.60           | \$107.20       | _____ |
| BLENDED COMPONENT GIFT PACK (4 btls)                         | _____    | \$175.00   | \$157.50           | \$140.00       | _____ |
| <b>WHITE WINES</b>   |          |            |                    |                |       |
| ESPRIT DE TABLAS BLANC 2013                                  | _____    | \$45.00    | \$40.50            | \$36.00        | _____ |
| CÔTES DE TABLAS BLANC 2013                                   | _____    | \$27.00    | \$24.30            | \$21.60        | _____ |
| PATELIN DE TABLAS BLANC 2014                                 | _____    | \$20.00    | \$18.00            | \$16.00        | _____ |
| GRENACHE BLANC 2014  | _____    | \$27.00    | \$24.30            | \$21.60        | _____ |
| MARSANNE 2014  | _____    | \$30.00    | \$27.00            | \$24.00        | _____ |
| <b>RED WINES</b>   |          |            |                    |                |       |
| ESPRIT DE TABLAS 2013  | _____    | \$55.00    | \$49.50            | \$44.00        | _____ |
| CÔTES DE TABLAS 2013   | _____    | \$35.00    | \$31.50            | \$28.00        | _____ |
| PATELIN DE TABLAS 2013                                       | _____    | \$20.00    | \$18.00            | \$16.00        | _____ |
| GRENACHE 2013  | _____    | \$40.00    | \$36.00            | \$32.00        | _____ |
| FULL CIRCLE PINOT NOIR 2012                                  | _____    | \$45.00    | \$40.50            | \$36.00        | _____ |
| TANNAT 2012  | _____    | \$40.00    | \$36.00            | \$32.00        | _____ |
| ESPRIT DE TABLAS 2012  | _____    | \$55.00    | \$49.50            | \$44.00        | _____ |

**SUBTOTAL** \_\_\_\_\_

**CASE DISCOUNT (IF APPLICABLE)** \_\_\_\_\_

**STATE AND LOCAL TAXES WILL BE APPLIED**

**SHIPPING** \_\_\_\_\_

**ORDER TOTAL** \_\_\_\_\_

I certify that I am 21 years or older.

**BILLING & SHIPMENT: EITHER**

VINSider Name: \_\_\_\_\_

VINSider Number: \_\_\_\_\_

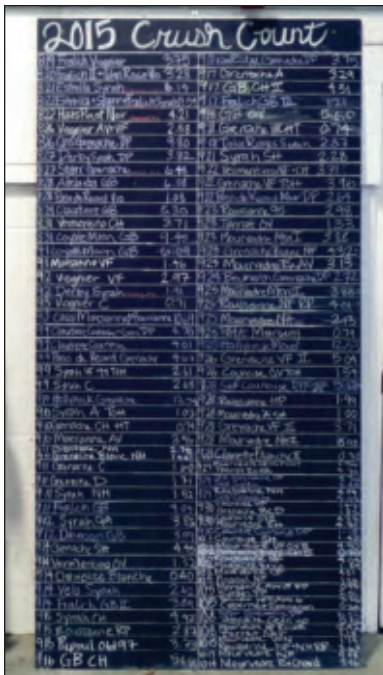
Signature: \_\_\_\_\_

Bill to my credit card on file  Ship to my address on file

OR

| BILL TO:                | SHIP TO:                | CREDIT CARD:          |
|-------------------------|-------------------------|-----------------------|
| Name: _____             | Name: _____             | MC/Visa/AmEx #: _____ |
| 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](mailto:orders@tablascreek.com) :: order online at [www.tablascreek.com](http://www.tablascreek.com)



The completed harvest chalkboard, showing the lots picked during the 2015 harvest.

We are encouraged that our dry-farmed, wide-spaced blocks performed well this year. Yields on these parcels were down just 5.8%, much less than our more traditional trellised, close-spaced blocks. This validates our decision to plant our new parcel (scheduled to begin this winter) head-trained and dry-farmed.

Sugars (which averaged 22.6° Brix across all grape varieties) look more like the cool years of 2010 and 2011 than like our warmer years, while our pH (which averaged 3.59 across all varieties) was identical to 2014 and comparable to 2012-2013. We attribute the relatively modest sugars and pH levels to the alternating warmer-than-average and cooler-than-average stretches that we saw all summer. Consistent warm weather is best for grapevines' accumulation of sugar, while both cool and hot weather tends to encourage vines to slow photosynthesis and therefore sugar accumulation.

We went multiple times through our blocks even more than normal, harvesting what was ripe, leaving the rest to ripen a bit more, and repeating every week or two. This practice maximized our quality while getting as much yield out of this reduced crop as possible. In a year like 2015, when yields are so low that you treasure every single grape, the extra investment is easy to absorb. We will keep these lots separate until we start to consider our blending options in the spring.

Across the board, our grapes and clusters looked small but good, and flavors seem intense. We expect to have excellent concentration from the low yields, good mouthfeel from the moderate acids, and somewhat lower than average alcohol levels. Now that the fruit is in, it's welcome to start raining any time. We've been preparing the vineyard for this rain, seeding our cover crop, spreading compost, and putting out straw in areas that might be prone to erosion. Bring on El Niño. 🌱

## Upcoming Events

**December 5, 2015**

### ***En Primeur* Tasting and Futures Offering**

Wine Club members are invited to join Tablas Creek winemakers for the thirteenth annual barrel tasting and sale *en primeur* of Tablas Creek's remarkable red wines from the outstanding 2014 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 quantities of sought-after wines at a special price in advance of bottling and subsequent general release. Wine Club members should have received an invitation and reservation form in early November; with questions, call 805.237.1231 x30.

**February 14, 2016**

### **Paso Robles Rhone Rangers Experience**

**10:00 AM**

Tablas Creek will join the 50 members of the Paso Robles Rhone Rangers at Broken Earth Winery for a celebration of the vibrant local Rhône community. This fun-filled and information-rich day will include a "Rhône Essentials" seminar, a Vintners' Lunch, and the Grand Tasting and Silent Auction. Tickets for the seminar and lunch are just \$90, and seminar/lunch attendees will receive free entry into the Grand Tasting. Tickets for the Grand Tasting are just \$35, and free to qualified trade and media (advance registration required). For tickets or more information visit [rhonevintners.org](http://rhonevintners.org).

**February 20, 2016**

### **2006 Horizontal Tasting**

**1:00 PM**

In 2014 we began an annual tradition of looking back a decade later at how a broad range of wines have developed. In February, we will turn our attention on the 2006 vintage. At this horizontal tasting (horizontal referring to tasting several wines from a single estate made in a single year, as opposed to vertical, which would imply a tasting of the same wine across several vintages) you can join us as we look back at 2006 with the perspective of ten years' time. The cost is \$45 for wine club members and \$60 for guests and non-members (2 guest maximum). This event is sure to fill up early. To reserve, email [events@tablascreek.com](mailto:events@tablascreek.com) or call 805.237.1231 x30.

**April 30, 2016**

### **Blending Seminar**

**10:00 AM**

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 set you loose with graduated cylinders to produce your own blend. This event is extremely popular and sells out quickly. The cost is \$45 for wine club members and \$60 for guests. Space is limited and reservations are required; contact us at [events@tablascreek.com](mailto:events@tablascreek.com) or 805.237.1231 x30.

## Meet the Tablas Creek Team! Questions for Chelsea Franchi, Assistant Winemaker

### When and how did you get into wine?

My parents were always really into wine, not in a professional sense, but we always had wine open for dinner. I grew up with wine and was surrounded by people in the wine industry. Wine was never an industry that seemed overly romantic; it always seemed attainable.

### Can you tell me a little about how you started working at Tablas Creek?

Initially when I was going to school at Cal Poly I knew I really wanted to work at a winery and I applied to Tablas Creek when I was 21. I had been wine tasting here and the Esprit Blanc, in particular, changed the way I thought about wine. At the time, the only available job at Tablas Creek was a greeter in the tasting room. After a while, I was able to worm my way into the tasting room which I really loved. I loved being able to talk to people about wine and about all of the crazy things I was learning about at Cal Poly. Then when I graduated I knew I wanted to go into production and thankfully Tablas Creek created a cellar position for me. That was at the end of 2007 and I've been here ever since.

### What is your general winemaking philosophy?

I think it's to make the best wine you possibly can. I have definitely adopted the Tablas Creek philosophy that it starts in the vineyard. The way that we do things in the vineyard is so labor intensive, handpicked... everything is hand-done, in the

cellar too. We are actually touching every single berry that goes into the tanks and I think that makes a difference. I am surrounded by very passionate people and it's very infectious. You can't help to love what you do.



### How do you spend your days off?

It depends on the season. In the winter, my husband Trevor and I ski a lot. In the summer, we do a lot of paddle boarding and hiking both here and in Mammoth. We like to spend time with our Labrador.

### If you weren't making wine for a living, what would you be doing?

I think graphic design would be really cool. I am definitely drawn to graphic arts. I like the idea of producing things that bring people joy.

For the full interview with Chelsea, visit the Tablas Creek blog at [tablascreek.typepad.com](http://tablascreek.typepad.com)

## Updated Vintage Chart

| WHITES                           | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 | 2011 | 2012 | 2013 | 2014 |
|----------------------------------|------|------|------|------|------|------|------|------|------|------|------|------|------|------|------|
| Esprit de Beauceste/Tablas Blanc |      |      | **   |      |      | **   |      |      | **   | **   |      | **   | **   | **   | **   |
| Côtes de Tablas Blanc            |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Patein de Tablas Blanc           |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Roussanne                        |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Grenache Blanc                   |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Venerfino                        |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Viognier                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Picpoul Blanc                    |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Marsanne                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Antithesis Chardonnay            |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Bergeron                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| ROSÉ                             | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 | 2011 | 2012 | 2013 | 2014 |
| Rosé/Dianthus                    |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Patein de Tablas Rosé            |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| REDS                             | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 | 2011 | 2012 | 2013 | 2014 |
| Esprit de Beauceste/Tablas       |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Côtes de Tablas                  |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Patein de Tablas                 |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Syrah                            |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Mourvèdre                        |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Grenache                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Counoise                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Tannat                           |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Pinot Noir                       |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| "Full Circle" Pinot Noir         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Cabernet                         |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| En Cobelet                       |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Founders Reserve                 |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Panopie                          |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| DESSERT WINES                    | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 | 2011 | 2012 | 2013 | 2014 |
| Vin de Paille                    |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Vin de Paille Quintessence       |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |
| Vin de Paille Sacristouge        |      |      |      |      |      |      |      |      |      |      |      |      |      |      |      |

We want you to open your bottles of Tablas Creek when they're in peak form just as much as you do. For several years we have maintained a vintage chart on our website with our best evaluation of what stage each of our wines is in. This is the newest revision of the vintage chart, which includes the newly-bottled 2013 reds and 2014 whites and rosés. Check our website periodically for updates: [www.tablascreek.com/VintageChart](http://www.tablascreek.com/VintageChart)

| Vintage Chart Key   |   |  |  |
|---|---|--|--|
| <span style="background-color: #ff0000; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Hold - Too Young              | <span style="background-color: #800080; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Hold - Closed Phase |  |  |
| <span style="background-color: #ffff00; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Early Maturity: Drink or Hold | <span style="background-color: #ff00ff; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Past its prime      |  |  |
| <span style="background-color: #00ff00; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Peak Maturity: Drink or Hold  | <span style="background-color: #cccccc; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Not made            |  |  |
| <span style="background-color: #0000ff; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Late Maturity: Drink          | <span style="background-color: #cccccc; border: 1px solid black; display: inline-block; width: 15px; height: 10px;"></span> Not yet bottled     |  |  |
| <span style="font-size: 0.8em;">**</span> Decanting recommended   | Updated August 2015   |  |  |



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### Tablas on Tour: National Events

**January 29-31, 2016**

Naples Winter Wine Festival  
Naples, Florida  
[www.napleswinefestival.com](http://www.napleswinefestival.com)  
239.514.2239

**February 20, 2016**

Santa Barbara Winter Wine Classic  
Fess Parker Doubletree Resort  
Santa Barbara, California  
[www.californiawinefestival.com](http://www.californiawinefestival.com)

**February 26-27, 2016**

Tablas Creek and Beaucastel Weekend  
The Greenbrier Resort  
White Sulphur Springs, West Virginia  
[www.greenbrier.com](http://www.greenbrier.com)

**March 18-20, 2016**

Vintage Paso: Zinfandel and Other Wild Wines  
Paso Robles, California  
[www.pasowine.com](http://www.pasowine.com)  
805.239.8463

**March 20, 2016**

Family Winemakers of California Tasting  
Del Mar Fairgrounds  
San Diego, California  
[www.familywinemakers.org](http://www.familywinemakers.org)

**March 31-April 3, 2016**

Pebble Beach Food and Wine Festival  
Pebble Beach, California  
[www.pbfw.com](http://www.pbfw.com)  
866.907.3663

**April 14-16, 2016**

Hospice du Rhone  
Paso Robles, California  
[www.hospicedurhone.org](http://www.hospicedurhone.org)  
805.784.9543

**June 10-11, 2016**

Rhone Rangers Northern California Tasting  
San Francisco, California  
[www.rhonerangers.org](http://www.rhonerangers.org)  
800.467.0163