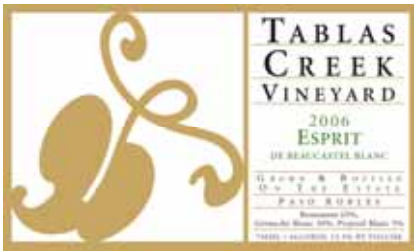


Tablas Creek, Paso Robles (California) "Côtes de Tablas" 2005 (\$25): Meaty, juicy, with a whiff of the Rhône, this blend of Grenache, Mourvèdre, Syrah, Crouseille abounds in blueberry, cherry and spice. Fleshy tannins and a perception of sweet fruit make it a natural for a wide range of foods, from barbecued ribs to baked lasagna. **90** [Marguerite Thomas](#) Jul 15, 2008



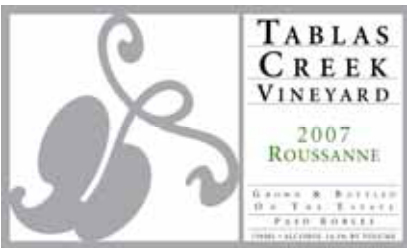
Tablas Creek, Paso Robles (California) Rosé 2007 (\$23): This is the kind of rosé I love: racy and bone dry, it is completely refreshing, yet with real richness of flavor it also satisfies the palate's yearning for substance. The alcohol level is 14.8, so it is full and generous, but there is virtually no perception of heat. The wine, made from Mourvèdre, Grenache, and Crouseille, is light enough to pair with summery salads,

yet ample enough to go with fattier foods such as roast chicken and cheese. **90** [Marguerite Thomas](#) Jul 15, 2008



Tablas Creek, Paso Robles (California) "Esprit de Beaucastel Blanc" 2006 (\$40): Tablas, like its parent Beaucastel, wants to make Roussanne the workhorse white of the winery, and this blend will always be Roussanne-driven (here it is at 65%). But the winery seems very taken with blending the variety with Grenache Blanc and Picpoul, both of which can provide

some much needed acid on what can be a high pH variety. So it is here; the tone is remarkable, high and refined, with a bit of salinity from the Picpoul that pushes the ripe pear flavors to new heights. **92** [Patrick Comiskey](#) Sep 23, 2008



Tablas Creek, Paso Robles (California) Roussanne 2007 (\$27): In its youth, this not-yet-released Roussanne is a bit of a pear explosion, with pear nectar scents and almond blossom. Its flavors are rich, and uncharacteristically fruit-forward, with ripe pear and spiced apple flavors and brisk acidity. Don't touch this for a year; then serve with roast pork. **90** [Patrick](#)

[Comiskey](#) Sep 23, 2008