



Fall 2015 E-Newsletter

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Events

2017 Horizontal Tasting

February 11th, 2016

At this horizontal tasting (horizontal



Dear Tablas Creek Supporters,

Autumn greetings from all of us at Tablas Creek! The cellar is a beehive of activity, and we have nearly as much going on in the vineyard, tasting room and around the country. For details, read on! And as always, if there is anything we can do for you from here, just ask.

We wind toward the close of a high quality but low-yielding 2015 harvest

With harvest at the 90% mark, it is clear to us even our late-ripening grapes like Roussanne and Mourvedre will see yields down 40%-50%. This will make the 2015 harvest our smallest ever in yield per acre, and our smallest estate harvest in tonnage since frost-diminished 2001, when we had 45 fewer acres in production. But there are three silver linings. First, we feel lucky to have gotten reasonable quantities in both 2013 and 2014, our best back-to-back vintages (in terms of quality) in our history. Second, we have been able to find some terrific additional sources for the Patelin de Tablas program, so our production there will be more or less where we wanted it. Third, the quality of the 2015 vintage looks comparable to the last two years. If there's not much of it, at least it will be stunning.



Still, we're already making changes in anticipation of the very short 2015 crop. [Read](#) Are you a developer? Try out the [HTML to PDF API](#)

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 2007 with the perspective of ten years' time. The cost is \$45 for wine club members and \$60 for guests and non-members. This event is sure to fill up early. To reserve, email events@tablascreek.com or call 805.237.1231 x36.

Tablas Creek News

We can now ship to AZ!

We are excited that we have received our shipping permit for the great state of Arizona. Arizonans can now [order wine](#) or join [our wine club](#). [More shipping news »](#)

Vinous: 28 Wines 90+ Points

In [Antonio Galloni's Vinous](#) (Sept. 2016) 28 Tablas wines topped 90 points, including [2014 Esprit Blanc](#) (93), [2013 Panoplie](#) (95), [2014 Patelin de Tablas](#) (91) and [2014 En Gobelet](#) (93). [Read the review »](#) [More press »](#)

Tablas Creek wins 2016 California Green Medal for Sustainability

The [CA Sustainable Winegrowing Alliance](#) awarded Tablas Creek one of four [2016 Green Medals](#) for leadership in sustainability. [Our](#)



Fall 2015 Shipments are now available!

Just two weeks ago, we sent out the Fall 2015 VINsider Club shipment to our members. It is highlighted by the newly released 2013 *Esprit de Tablas* wines and includes a library vintage of *Esprit de Tablas*, another limited-release blend and two small-production varietal wines. For all the wines, the press they've received, and notes on their production, visit our [club shipments page](#).

We have a limited number of additional shipments set aside for members who join (or re-join!) in the next few weeks. We'd love to have you. Some of the benefits VINsiders enjoy along with their spring and fall six-bottle selections:

- Become a part of the Tablas Creek family
- Enjoy access to limited production and library wines
- Priority invitation to limited seating dinners, seminars and tastings
- 20%-25% discount on all Tablas Creek wine
- Two 6-bottle shipments chosen by our winemakers
- Exclusive concierge service for your travels to France

To join the VINsider wine club, complete the [VINsider Sign-Up Form](#), call us at 805.237.1231 x39, email vinsider@tablascreek.com or just reply to this email.





October Featured Wine: 2013 Mourvèdre

Each month, we taste through our current offerings and our library and select a wine to feature, based on the season and the wine's own inherent evolution. We then offer this wine at a 10% discount, above and beyond any other discounts for club membership or case purchases.

This October's feature is our [2013 Mourvèdre](#). This single-varietal Mourvèdre highlights our most important red grape and offers flavors of cocoa powder, leather and baking spices. It just received 91 points from Josh Reynolds of Vinous. Try it with this recipe for [duck risotto](#).

Through the month of October, this wine (normally \$40/bottle) is just \$36 a bottle or \$28.00 for VINsiders. You can [read more](#) about this wine or [order online](#) »

A Few of Our Favorite Recent Blog Posts

The man behind the beard: Q&A with Winemaker, Neil Collins

By: Lauren Phelps

Neil is the Executive Winemaker and Vineyard Manager at Tablas Creek Vineyard and a busy man. He also makes the wines for his own label [Lone Madrone](#), which is run by his sister Jackie and his wife Marci, and a growing line of traditional styled hard apple ciders ([Bristols Cider](#)) which you can taste at his new cider bar in Atascadero. Neil's blend of respect for tradition and willingness to experiment is integral to the spirit of Tablas Creek, and we are proud that he was named [2013 San Luis Obispo County Winemaker of the Year](#) in an award voted on by his peers.



I recently sat down with Neil and asked him a few questions about his life, what brought him into the wine industry and his vision for the future of Tablas Creek. [Read more »](#)

Checking in on two of our earliest reds: 1997 Tablas Rouge and 1999 Reserve Cuvee



It pays to keep in touch with long-time fans. We were lucky enough to have two of those fans, long-time club members Steve and Kathleen Vogeding, reach out to us in advance of a visit today, letting us know that they'd found two older Tablas Creek bottles in their wine cellar and asking if we would be interested in tasting these bottles with them. Um... yes!

So, it was with pleasure that we circled around a tasting bar with them to open the 1997 Tablas Rouge and the 1999 Reserve Cuvee. [Read more »](#)

How to Serve Your Wines at the Proper Temperature

If I'm in a restaurant and ask for an ice bucket, you're much more likely to see a bottle of red on the table (and a surprised server) than you are to see a white. And I'm likely to wave away the proffered ice bucket with most of my whites, with the possible exception of something sparkling. An ice bucket for my red wine? And a white let to sit on the table and warm up? Absolutely.

You've probably heard the recommendation that white wines should be served chilled, and reds at room temperature. Both recommendations can get you into trouble. And it should be no surprise. Serve a wine too cold and its flavors are muted, its texture thinned, and its aromatics deadened. Serve one too warm and it tastes heavy and alcoholic. But never fear; it's not that hard to get it right. [Read more »](#)



Upcoming Events

We keep an updated list of all our upcoming events (in such diverse locations as Florida, Sacramento, San Diego, Santa Barbara, Los Angeles and of course Paso Robles) on our Web site: tablascreek.com/events. A couple of local highlights:

Paso Robles Harvest Festival Weekend (October 17th-19th)

Celebrate [Paso Robles Harvest Wine Weekend](#) with Tablas Creek. Join us all weekend for tastings including selections from the fall VINsider club shipment such as the new 2013 *Esprit de Tablas*. Tours will run daily at 10:30am and 2:00pm and no reservations are necessary.

On Saturday, join us in the cellar at Tablas Creek for a series of interactive harvest cellar tours throughout the day. Lead by Executive Winemaker Neil Collins, guests will sample wines in various stages of the winemaking process and learn about the 2015 harvest and winemaking at Tablas Creek. Tours will be offered 10:30, 12:00, 2:00 and 3:30 (limited to 20 guests per tour) and are free to all guests.

Festival Mozaic Notable Encounter (November 6th, 5:30 pm-9:30 pm)

We are proud each year to sponsor [Festival Mozaic](#), which brings orchestral and chamber music to the Central Coast each summer and in two "Wintermezzo" weekends in November and February. One of the particularly appealing opportunities that the festival offers is a series called Notable Encounters: intimate concerts and discussions paired with gourmet food and great wines in wonderful venues.

This year, we're sponsoring a weekend of chamber music focusing on string quartets by Mozart, Paganini and Sibelius. Join us Friday, November 6th for a three-course dinner (paired with Tablas Creek wine, of course) at the beautiful Julia Morgan-designed [Monday Club](#) in San Luis Obispo. The evening will include an hour-long interactive presentation, performance, and discussion by Music Director Scott Yoo and other festival musicians, who will then join us all for dinner and to mingle. Tickets for this once-in-a-lifetime experience are \$135 per person. For more information, or to buy tickets, visit Festival Mozaic at festivalmozaic.com or call 805.781.3009.

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