



International Wine Cellar

the consumer's passport to fine wine

2002 Roussanne Paso Robles: Aromas of vineyard peach, curry powder, smoke and nut skin. Fat and dense but also nutty and dry; perked up by some CO₂. Hints at dried flowers but could use a bit more fruit. Ultimately offers more texture than flavor, like many Rhône Valley examples from this variety. **87.**

2002 Côtes de Tablas Blanc Paso Robles (a blend of 36% viognier, 30% marsanne, 26% grenache blanc and 8% roussanne): Pale medium gold. Exotic yet bright aromas of peach, apricot and spicy oak. Sweet and fresh, with good lift and spice and noteworthy zingy cut leavening the wine's richness. Enticing flavors of underripe pineapple and pear are nicely lifted by subtle florals. **89.**

2001 Esprit de Beaucastel Blanc Paso Robles (44% roussanne, 22 viognier, 18% grenache and 16% marsanne): Pale gold color. Nose like a livelier version of the 2002 Côtes de Tablas, with good minty lift. Dense, chewy, fat and very dry, but showing less fruit flavor than the 2002 Côtes de Tablas. Large-scaled yet elegant blend, finishing with subtle hints of orange oil and almond. These wines are far more French than Californian in style, leaving me to wonder what the local Southern California market makes of them. **89.**

2000 Esprit de Beaucastel Paso Robles (a blend of 35% mourvèdre, 26% syrah, 25% grenache and 14% counoise): Good medium-deep red. Currant, mineral and animal aromas, along with a whiff of bandaid that dissipated with aeration. Firm, minerally and structured, with notes of currant, tree bark and black licorice. Saline, focused and gripping wine with strong acidity and firm tannic spine. I never would have picked this for a wine from California. **90.**

