

TABLAS CREEK VINEYARD

CÔTES DE TABLAS BLANC 2009



The Tablas Creek Vineyard *Côtes de Tablas Blanc* is a blend of four estate-grown white Rhône varietals: Viognier, Roussanne, Marsanne, and Grenache Blanc. The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the floral aromatics and stone fruit of Viognier, the structure and minerality of Marsanne and Roussanne, and the crisp acids and rich mouthfeel of Grenache Blanc.

The 2009 vintage was our third consecutive drought year, with yields further reduced by April frosts. Berries and clusters were small, with excellent concentration. Ripening over the summer was gradual and our white harvest complete except for a few Roussanne lots at the time of a major rainstorm on October 13th. Crop sizes were 10% smaller than 2008 and 30% lower than usual. The low yields and gradual ripening resulted in wines with an appealing lushness, rich texture and gentle minerality. As with all our wines, the grapes for our *Côtes de Tablas Blanc* were grown on our 120-acre certified organic estate vineyard.

All varietals for the *Côtes de Tablas Blanc* were whole cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in June 2010. The wine underwent only a light cold stabilization before bottling.

The 2009 *Côtes de Tablas Blanc* is a blend in the style of French *Côtes du Rhône* whites, and features intense aromas of stone fruits and minerals, flavors of apricot and Provençal herbs, rich texture, moderate acidity and a long peachy finish.

TECHNICAL NOTES

45% Viognier
28% Roussanne
20% Marsanne
7% Grenache Blanc

13.5% Alcohol by Volume

1570 Cases Produced

FOOD PAIRINGS

Mussels Marinière
Green salads with avocado and citrus dressing
Scallops
Ceviche
Light fish (halibut, sole) with tropical salsa

