

GRENACHE BLANC 2019



APPELLATION

Adelaida District
Paso Robles

BLEND

100% Grenache Blanc

13.5% Alcohol by Volume

860 Cases Produced

FOOD PAIRINGS

- Spicy Asian preparations of fish and chicken.
- Shrimp Scampi
- Sushi
- Mussels Mariniere

The 2019 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's seventeenth bottling of its 100% Grenache Blanc. The Grenache Blanc grape, a widely-planted but rarely acknowledged southern Rhone varietal, is the white variant of the better-known Grenache Noir. It has turned out to be a remarkable success in California since we introduced it in 1997, producing wines with full body, good acidity, and flavors of citrus, anise, and green apple.

TASTING NOTES

An intense Grenache Blanc nose of lemon curd, sweet green herbs, and crushed rock. On the palate, like a lemon meringue pie with the hint of graham cracker underlying the bright, luscious lemon. The finish is lovely and long, with a little pithy Grenache Blanc tannin coming out at the end. Drink now and over the next few years.

PRODUCTION NOTES

We use most of our Grenache Blanc in our Esprit de Tablas Blanc and Cotes de Tablas Blanc each year. However, we have been so pleased by the flavors and intensity of the Grenache Blanc that we try to reserve a small quantity of Grenache Blanc for a single-varietal bottling most vintages.

The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed budbreak to a little after normal, and a cool first half of the summer delayed flowering and the ripening of our earlier varieties. Beginning the second week of July, the weather turned warm but never so warm to engage the vines' self-defense mechanism of shutting down, accelerating ripening of our later varieties and producing intense flavors. The resulting compressed harvest was completed under ideal conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

The cool-then-warm 2019 growing season pushed yields a little below average, resulting in unusually small Grenache Blanc grapes that turned out to have both exceptional brightness and rich texture. For the varietal Grenache Blanc, we chose lots that were fermented in stainless steel (for energy) and foudre (for roundness), blended them in May 2020 and bottled the finished wine under screwcap in June 2020.

