

ESPRIT DE TABLAS BLANC 2019



APPELLATION

Adelaida District
Paso Robles

BLEND

63% Roussanne
20% Grenache Blanc
14% Picpoul Blanc
3% Picardan

13.0% Alcohol by Volume

2121 Cases produced

FOOD PAIRINGS

- Cooked shellfish (lobster, softshell crab, shrimp)
- Roasted or grilled vegetables (eggplant, asparagus, peppers)
- Foods cooked with garlic and olive oil
- Rich fish dishes (salmon, swordfish)

The Tablas Creek Vineyard 2019 Esprit de Tablas Blanc is our flagship white blend, chosen from the top lots of four estate-grown varietals propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, a lush mouthfeel and bright acids. Picpoul Blanc adds pineapple brightness and saline minerality while Picardan brings elegance.

TASTING NOTES

A lovely, creamy nose of wildflower honey, sweet baking spices, citrus pith, and briny minerality. The mouth is textured and dry, with both the richness and essence of egg custard, flavors of quince and pear, and a long finish with echoing honey, fresh vanilla bean, and limestone mineral notes. A powerful, textured Esprit Blanc that is drinking well now but which we expect will really shine with time in the cellar. Drink over the next two decades.

PRODUCTION NOTES

The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed bud break 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 grapes for our Esprit de Tablas Blanc were grown on our certified organic and biodynamic estate vineyard.

Roussanne (63%, fermented in a mix of oak of various sizes and ages) still takes pride of place, but the different higher-acid, more mineral varieties (20% Grenache Blanc, 14% Picpoul Blanc, and 3% Picardan) all add citrusy acidity and saline freshness. As we have done since 2012, we returned the blend to foudre after it was assembled in April 2020 and aged it through the subsequent harvest before bottling it in December 2020 and letting it rest an additional 9 months in bottle before release.

