

GRENACHE 2019



APPELLATION

Adelaida District
Paso Robles

BLEND

100% Grenache

14.5% Alcohol by Volume

455 Cases produced

FOOD PAIRINGS

- Grilled Steaks
- Pasta with meat sauces
- Rich beef stews
- Spicy sausages

The 2019 Grenache is Tablas Creek's eleventh varietal bottling of the signature grape of the southern Rhone Valley. The wine shows the bright fruit and exuberant spice of the Grenache Noir grape from 2019 vintage.

TASTING NOTES

A wild, brambly nose showing raspberry liqueur, potpourri, and a sweet, exotic Chinese five spice note. The mouth shows cassis and fresh cherry, lively acids, and a finish of wild strawberries with notes of sweet red licorice, minty eucalyptus, and star anise. If you prefer your reds crunchy and vibrant, don't feel bad about opening it young. If you prefer to wait for more subtle flavors, drink any time in the next six-to-ten years.

PRODUCTION NOTES

We use most of our Grenache in our Esprit de Tablas and Côtes de Tablas blends each year. However, we feel that this is a grape whose bright fruit, spice and acidity lends itself well to bottling as a single-varietal wine as well. Grenache seems to improve more dramatically with vine age than any other grape we grow, and although we didn't produce our first single-varietal Grenache bottling until 2006, we have made one most years since.

The grapes for our 2019 Grenache were grown on our Regenerative Organic Certified™ and biodynamic estate vineyard.

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.

For our varietal bottling we as usual chose lots that emphasized Grenache's freshness and avoided riper lots that tend toward higher alcohols. The lots were blended in June 2020 and aged in neutral 1200-gallon oak foudres until bottling in Feb 2020.

