

**MOURVÈDRE
2019**



The 2019 Tablas Creek Vineyard Mourvèdre is Tablas Creek’s sixteenth varietal bottling of Mourvèdre. We use most of our Mourvèdre in our Esprit de Tablas each year. However, we feel that the Mourvèdre grape, often pigeonholed as a blending varietal, can produce remarkable varietal wines, and when we can, we try to reserve a limited quantity of particularly characteristic lots of Mourvèdre for a single-varietal bottling.

TASTING NOTES

A vibrant spicy, brambly nose of boysenberry, plum, The 2019 Mourvedre shows a spicy nose of brambly raspberry, new leather, and sugar plum. The mouth shows a lovely core of red fruit, held together by a spine of plum skin acidity and deepened by an earthy, loamy complexity. Sweet baking spices, crunchy red fruit, and salty minerality come out on the finish, along with some chewy tannins that suggest time in the cellar will be well rewarded. Drink any time over the next 15 years.

PRODUCTION NOTES

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 Mourvèdre grapes were destemmed and then fermented using native yeasts in fermented in large wooden tanks. After three weeks, they were pressed and moved to 1200-gallon foudres to complete their fermentation. The Mourvèdre lots were blended in Spring of 2020, aged for an additional year in foudre and bottled in April 2021.

APPELLATION

Adelaïda District
Paso Robles

BLEND

100% Mourvèdre

13.0% Alcohol by Volume

476 Cases Produced

FOOD PAIRINGS

- Richly flavored stews
- Pork chops with fruit reduction
- Asian preparation of red meats (beef stir fry)
- Bittersweet chocolate desserts

