

# **ROUSSANNE** 2019



## **TECHNICAL NOTES**

100% Roussanne 13.0% Alcohol by Volume 1300 Cases Produced

#### **APPELLATION:**

Adelaida District Paso Robles

### **FOOD PAIRINGS**

Rich shellfish (lobster and crab) Sea Bass Mildly spicy foods (curries, qumbo) Stir-fries in garlic and olive oil Salmon

#### **TASTING NOTES**

A powerful nose of lacquered wood, new honey, brioche, and pear skin, instantly recognizable as Roussanne. The palate is broad and textured, with flavors of honeycomb and vanilla custard, pineapple core and a slight tropicality like a salted mango. A little sweet oak comes out on the long finish, with a mandarin pith note keeping the classic flavors of honey and pear fresh. The wine has only been in bottle for a few months, but it's already drinking well. Drink in the next 3 or 4 years for a more luscious, fruit-driven experience, or hold it for 8-15 years for a flavor profile of caramel, wet rocks, and hazelnut.

#### **PRODUCTION NOTES**

The 2019 Tablas Creek Vineyard Roussanne is Tablas Creek's nineteenth varietal bottling of our most important white grape. Roussanne yields were low in 2019, but the Roussanne we got was powerfully characteristic of the Roussanne grape, and we highlighted its balance of richness and freshness by selecting lots from large foudres, small barriques, and mid-size demi-muids. We use most of our Roussanne in our Esprit de Tablas Blanc each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel it would be a shame to lose them in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

Our Roussanne grapes 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.

Roussanne yields recovered from the exceptionally low levels we saw in 2018, and the 1300 cases we made as a varietal wine was double what we were able to make the year before. But the larger quantity didn't mean that the Roussanne was any less intense; to the contrary, it's some of the best, most classic Roussanne we've seen. We chose lots for our varietal bottling that came roughly 55% from foudre, 35% from neutral oak puncheons, and 10% in small new barriques. The selected lots were blended in April 2020 then aged in foudre through the subsequent harvest before bottling this past December.