



Vermentino 2020



TECHNICAL NOTES

100% Vermentino
12.5% Alcohol by Volume
1350 Cases Produced

APPELLATION:

Adelaida District Paso Robles

FOOD PAIRINGS

- Nearly any fresh seafood
- Oysters on the half shell
- Aioli or Pestos
- Linguine with clam sauce
- Stir fried green vegetables

TASTING NOTES

An absolutely classic Vermentino nose of lime zest and the ocean, with sweeter notes of honeydew and white flowers underneath. The palate shows a somewhat richer texture than normal at this very young stage, with flavors of lemon drop and key lime pie, and briny sea spray minerality. A sweet, tangy lemongrass note lingers on the long, textured finish. Drink now and over the next few years.

PRODUCTION NOTES

The 2020 Tablas Creek Vineyard Vermentino is Tablas Creek's nineteenth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhone Valley (particularly Côtes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Châteauneuf du Pape clones, our contact in the French nursery service included Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our Regenerative Organic Certified™ and biodynamic estate vineyard.

The 2020 vintage began benignly, with a cool spring that delayed budbreak to a little after normal, and continued below-average temperatures through July. Beginning in August, the weather turned hot, accelerating ripening and producing intense flavors. The state's terrible fires stayed well north of us, and the harvest finished early, under a compressed timeline but good conditions. The vintage shows concentrated flavors and a distinctive savory, spicy character.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel and concrete to emphasize the minerality of the grapes. The wine was bottled in January 2021.