

CÔTES DE TABLAS BLANC 2020



The Tablas Creek Vineyard 2020 Côtes de Tablas Blanc is a blend of four estate-grown white Rhône varietals. The wine, following the model set by wines of the Southern Rhône, is a blend of varietals, led by the floral aromatics and stone fruit of Viognier and complemented by the crisp acids and rich mouthfeel of Grenache Blanc, the elegance and minerality of Marsanne, and the structure of Roussanne.

TASTING NOTES

An intense nose of peach pit, tarragon, lemon custard, and chalky mineral. On the palate, rich, tangy, and salty, with flavors of dried mango, brioche, nectarine, and yellow plum. The finish is lingering, with saline and caramel notes. Drink now and for at least the next five years.

PRODUCTION NOTES

The grapes for our Côtes de Tablas Blanc were grown on our certified organic 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.

All varietals for the Côtes de Tablas Blanc were whole cluster pressed, and fermented with native yeasts in a mix of stainless steel (for brightness and floral aromatics) and large, neutral foudres (for richness and texture). Viognier is always the lead grape in our Cotes Blanc, and we balance Viognier's lushness with the elegance of Marsanne and the brightness of Grenache Blanc, though the proportions vary depending on the character of the Viognier and the vintage. At our blending trials in April 2021, we realized that the lushness and relatively low acids of 2020 meant that Grenache Blanc's brightness was critical to the balance of the wine, and we ended up using 38% Viognier, 32% Grenache Blanc, and relatively less Marsanne (22%) and Roussanne (8%) than in many years. The wine was blended in May of 2021 and bottled in June.

APPELLATION

Adelaida District Paso Robles

BLEND

38% Viognier
32% Grenache Blanc
22% Marsanne
8% Roussanne

12.5% Alcohol by Volume

1257 Cases produced

FOOD PAIRINGS

- Mussels Marinière
- Green salads with avocado and citrus dressing
- Scallops
- Ceviche
- Light fish (halibut, sole) with tropical salsa

