

CÔTES DE TABLAS BLANC 2021



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 biodynamic and Regenerative Organic Certified™ estate vineyard.

The 2021 vintage came after a chilly, relatively dry winter, the exception being a single storm that dropped more than a foot of rain on us in late January. The cold, dry winter produced a fruit set with smaller clusters and smaller berries, and yields were down about 25% compared to our average. The growing season was ideal, with each hot stretch followed by a cool period that allowed the vines to recover, and that combined with the low yields to produce some of our most intense fruit ever and our highest average acids since the chilly 2011 vintage. We believe that 2021 has all the hallmarks of a blockbuster year.

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 2022, we realized that the lushness and relatively low acids of 2021 meant that Grenache Blanc's brightness was critical to the balance of the wine, and we ended up using 44% Viognier, 32% Grenache Blanc, and relatively less Marsanne (14%) and Roussanne (10%) than in many years. The wine was blended in May of 2022 and bottled in June.

APPELLATION

Adelaida District Paso Robles

BLEND

44% Viognier
32% Grenache Blanc
14% Marsanne
10% Roussanne

12.5% Alcohol by Volume

1215 Cases produced

FOOD PAIRINGS

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

