



## COUNOISE

### 2023



The 2023 Tablas Creek Vineyard COUNOISE is Tablas Creek's fourteenth varietal bottling of this traditional blending grape from the Southern Rhone. The COUNOISE grape has an unusual combination of vibrant blue and purple fruit (blueberries and cranberries), sweet spice (nutmeg and cinnamon), light-to-medium body, bright acidity, ruby color, and soft tannin.

#### TASTING NOTES

A vibrant garnet color, a shade darker than recent years. The nose shows brambly raspberry fruit with additional notes of rose hips, red licorice, and cola. The mouth is classic, with flavors of cranberry, cocoa powder, and wild strawberry, complete with fruit, leaves, and flowers. The long finish showcases a little burst of dusty tannins and leaves impressions of red fruit and flinty minerality. Enjoy it lightly chilled any time in the next four to six years.

#### PRODUCTION NOTES

Our COUNOISE grapes were grown on our Regenerative Organic Certified™ and biodynamic estate vineyard. We typically use most of this COUNOISE in our Esprit de Tablas and Côtes de Tablas wines. However, in years when COUNOISE spends an unusually long time on the vine, it achieves enough concentration to balance its exuberant fruit, spice and acidity and we bottle it on its own.

The 2023 vintage began with our wettest-ever winter, replenishing ground water and delaying budbreak. It continued with our coolest growing season in more than a decade, which combined with the late start to produce a harvest roughly a month later than most recent years, beginning in mid-September and not concluding until mid-November. Warm, sunny weather starting in October allowed the later-ripening varieties to reach full maturity. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2023 has all the hallmarks of a blockbuster year.

We tend to ferment our COUNOISE lots in stainless steel to protect it from oxidation, and to age it in neutral oak to avoid weighing down its bright fruit flavors. The lots that we chose for our varietal COUNOISE were selected and blended in June 2024 and bottled in February 2025, under screwcap to preserve its freshness.

#### APPELLATION

Adelaida District  
Paso Robles

#### BLEND

100% COUNOISE

12.5% Alcohol by Volume  
985 Cases Produced

#### FOOD PAIRINGS

Roast pork loin  
Veal  
Roasted Chicken  
Spicy sausages

