



ESPRIT DE TABLAS 2023



APPELLATION

Adelaida District
Paso Robles

BLEND

33% Mourvèdre
31% Syrah
26% Grenache
6% Cinsaut
2% Vaccarese
2% Counoise

TECHNICAL NOTES

14.0% Alcohol by Volume
3400 Cases Produced

FOOD PAIRINGS

Game
Dark Fowl (i.e., duck)
Richly flavored stews
Lamb
Asian preparation of red
meats (i.e., beef stir fry)

The Tablas Creek Vineyard 2023 Esprit de Tablas is our flagship red blend, chosen from the best lots of six estate-grown varieties propagated from budwood cuttings from the Château de Beaucastel estate. The wine is based on the dark red fruit, earth, spice and mid-palate richness of Mourvèdre, with additions of Syrah for mineral, aromatics, and back-palate tannins, Grenache for forward fruit, approachability and lushness, the juicy, spicy Cinsaut, the dark, herby Vaccarese, and Counoise for brambly spice and acidity.

TASTING NOTES

There is a warmth and invitation to the nose that is a signature of Mourvedre, with notes of currant reduction, sarsaparilla, sun-warmed chaparral, and new leather. The mouth is both deep and well-delineated, with flavors of plum compote, salty brown butter, dates, bay, licorice, and cola. The tannins are cloaked in fruit and the finish vibrant and fresh.

PRODUCTION NOTES

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.

The grapes for our Esprit de Tablas were grown on our biodynamic and Regenerative Organic Certified™ estate vineyard.

The grapes were fermented using native yeasts in a mix of 1500-gallon wooden upright fermenters, open-top tanks and closed stainless steel fermenters. After pressing, the wines were moved into barrel and allowed to complete malolactic fermentation. The Esprit's components were then selected for Esprit, blended in June 2024 and aged in 1200-gallon foudre before bottling in July 2025.

