

Mourvèdre 2023



The 2023 Tablas Creek Vineyard Mourvèdre is Tablas Creek's twentieth varietal bottling of Mourvèdre. We use most of our Mourvèdre in our Esprit de Tablas each year. However, we feel that the Mourvèdre grape, often pigeonholed as a blending varietal, can produce remarkable varietal wines, and when we can, we try to reserve a limited quantity of particularly characteristic lots of Mourvèdre for a single-varietal bottling.

TASTING NOTES

A lovely focused nose of red currant, sugarplum, new leather, and an enticing meaty, herby complexity like a leg of lamb that has been rubbed with bay and thyme. On the palate, currant and milk chocolate, red apple skin, and loamy earth. Pure and lovely.

PRODUCTION NOTES

Our Mourvèdre grapes were grown on our 120-acre Regenerative Organic Certified® estate vineyard.

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 Mourvèdre grapes were destemmed and then fermented using native yeasts in fermented in large wooden tanks. After three weeks, they were pressed and moved to 1200-gallon foudres to complete their fermentation. The Mourvèdre lots were blended in spring of 2024, aged for an additional year in neutral oak, and bottled in April 2025.

APPELLATION

Adelaida District Paso Robles

BLEND

100% Mourvèdre

TECHNICAL NOTES

12.5% Alcohol by Volume 330 Cases Produced

FOOD PAIRINGS

Richly flavored stews Pork chops with fruit reduction Asian preparation of red meats (i.e., beef stir fry) Bittersweet chocolate desserts





