



CÔTES DE TABLAS BLANC

2024



The Tablas Creek Vineyard 2024 Côtes de Tablas Blanc is a blend of five estate-grown white Rhône varieties. The wine, following the model set by wines of the Southern Rhône, is a blend of grapes, led by the floral aromatics and stone fruit of Viognier and complemented by the crisp acids and rich mouthfeel of Grenache Blanc, the elegance of Marsanne, the minerality of Picardan, and finishes with the clean fruitiness and chalky minerality of Clairette Blanche.

TASTING NOTES

A beautiful nose of peach and sweet green herbs, anise and chalky minerals. The palate is similar: white peach and wet stone, full and rich but with good minerality providing balance and a red apple note giving both sweet and tart aspects on the long finish.

PRODUCTION NOTES

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

The 2024 vintage began with second consecutive wet winter, giving the vines good reserves for the growing season. After a normal budbreak and a cool first half of the summer, those reserves were tested by our warmest-ever July and above-average temperatures through October. That led to a compressed harvest that was largely done by the second week of October and yields roughly 20% below our long-term averages. The low yields and warm year combined to produce fruit with intense flavors and noteworthy vibrancy.

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. For the 2024 vintage, we chose small additions of minerally Picardan and Clairette Blanche to complete the blend. The wine was blended in May of 2025 and bottled in June.

APPELLATION

Adelsaida District
Paso Robles

BLEND

41% Viognier
26% Marsanne
12% Grenache Blanc
11% Picardan
10% Clairette Blanche

FOOD PAIRINGS

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

TECHNICAL NOTES

12.5% Alcohol by Volume
450 Cases Produced

