

2024
ESPRIT DE TABLAS BLANC



The Tablas Creek Vineyard 2024 Esprit de Tablas Blanc is our flagship white blend, chosen from the top lots of six white Rhône varieties propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, lush mouthfeel and bright acids. Picpoul Blanc adds pineapple brightness and saline minerality, Bourboulenc provides limestoney, citrusy lift, Picardan brings a little burst of acid, with mineral notes, and Clairette Blanche finishes with clean fruitiness and chalky minerality.

TASTING NOTES

A gorgeous nose of passion fruit and green pear, honeysuckle and chalky minerals. The mouth is lifted and lovely, with flavors of baked pear and satsuma, white flowers and sea spray. The wine's texture shines on the long finish, with lively acids framing apricot fruit. I'm very happy with how this came out, and it has (for me) an ideal balance of substance and charm.

PRODUCTION NOTES

The 2024 vintage began with our 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.

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

The fruit was whole cluster pressed, and fermented with native yeasts. The Roussanne was fermented in oak of various sizes: 60-gallon oak barrels, 170-gallon demi-muids, and 1200-gallon foudres, about 10% new. The other varieties were fermented in a mix of neutral oak and stainless steel barrels. All the wines went through malolactic fermentation. The Esprit Blanc was selected from the vintage's best lots, blended, and returned to foudre in April 2025, aged an additional 8 months in foudre until its bottling in December 2025, then aged an additional 4 months in bottle before its release.

APPELLATION

Adelaida District
Paso Robles

BLEND

40% Roussanne
26% Grenache Blanc
17% Picpoul Blanc
11% Bourboulenc
3% Picardan
3% Clairette Blanchet

FOOD PAIRINGS

-Cooked shellfish
(lobster, softshell crab,
shrimp)
-Roasted or grilled vegetables
(eggplant, asparagus, peppers)
-Foods cooked with garlic and
olive oil
-Rich fish dishes (i.e., salmon,
swordfish)
-Asian stir fry

12.5% Alcohol by Volume

1815 Cases Produced

