



ESPRIT DE TABLAS 2024



APPELLATION

Adelaida District
Paso Robles

BLEND

40% Mourvedre
27% Syrah
20% Grenache
5% Counoise
4% Cinsaut
4% Vaccarese

TECHNICAL NOTES

13.5% Alcohol by Volume
2500 750 mL Bottle Cases

FOOD PAIRINGS

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

DETAILS

Esprit de Tablas is Tablas Creek's signature red blend, always led by the dark red fruit, earth, spice, and mid-palate richness of Mourvèdre (40%), along with additions of Syrah (27%), Grenache (20%), Counoise (5%), Vaccarèse (4%), and Cinsaut (4%). The relatively high percentage of both Mourvèdre and Syrah gives the wine luscious fruit equally balanced between red and black, with plush texture, chewy tannins, and earthy elements like new leather and loam that hint at years of fascinating development. It should drink well for two decades or more.

TASTING NOTES

A classic *Esprit* nose of red and blackcurrant, graham cracker, new leather, and sweet spice. On the palate, notes of Luxardo cherry, black tea, olallieberry, and both red and black licorice. The finish shows some youthful tannins over plum fruit and sweet spice. Should be appealing young but have plenty of stuffing to age

PRODUCTION NOTES

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 components were then selected for *Esprit*, blended in June 2025, and aged in 1200-gallon foudre, before bottling in August 2026.

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

VINTAGE 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.

CERTIFICATIONS

Vineyard: California Certified Organic Farmers (CCOF), Demeter Certified Biodynamic®, Regenerative Organic Certified® (ROC™)

Wine: California Certified Organic Farmers (CCOF), Regenerative Organic Certified® (ROC™)

