

Grenache "Alouette" 2024



APPELLATION

Paso Robles

BLEND

100% Grenache

TECHNICAL NOTES

14.5% Alcohol by Volume 450 Cases Produced

FOOD PAIRINGS

Roast pork loin Spicy sausages Charcuterie Grilled vegetables Mixed tapas

2024 is the second vintage of our Alouette Grenache, a chillable red featuring the highest-toned, palest, and juiciest lots of Grenache from the vintage. Alouette means "lark" in French, with both its English language meanings: the songbird, but also something done spontaneously, or for fun. Learn more on the Tablas blog about how Alouette came to be. While in 2023 we only packaged our Alouette in 3L boxes and in kegs, in 2024 we also made a small run in clear glass bottles.

TASTING NOTES

An appealingly juicy nose of wild strawberry and yellow roses, with a little minty lift. On the palate, like strawberry candy, but dry, with additional flavors of watermelon and sweet green herbs. Light-to-medium-bodied, with just a hint of tannin and refreshing acidity. It is delicious chilled.

PRODUCTION NOTES

In 2024 we had our second consecutive prolific and outstanding vintage for Grenache. We used it in all our blends, as usual, and made a lovely varietal Grenache that will be bottled and released in 2026. We also identified some of the highest-toned, palest, and juiciest lots of Grenache from the 2024 vintage that we believed would be perfect for near-term drinking, chilled for our Alouette. The lots for Alouette were selected in May 2025 and aged in stainless steel tanks until bottling, boxing, and kegging in July 2025.

The Grenache grapes for this Alouette bottling were 100% grown on our Regenerative Organic CertifiedTM and biodynamic estate vineyard.

The 2024 vintage began with a 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 warmestever 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.





