

GRENACHE BLANC 2024



APPELLATION

Adelaida District Paso Robles

BLEND

100% Grenache Blanc

TECHNICAL NOTES

13.5% Alcohol by Volume 775 Cases Produced

FOOD PAIRINGS

Spicy Asian preparations of fish and chicken Shrimp Scampi Sushi Mussels Mariniere

The 2024 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's twenty-third bottling of its 100% Grenache Blanc. The Grenache Blanc grape, a widely planted but rarely acknowledged southern Rhone varietal, is the white variant of the better-known Grenache Noir. It has been a remarkable success in California since we introduced it in 1997, producing wines with full body, good acidity, and flavors of citrus, anise, and green apple.

TASTING NOTES

A pretty pithy nose, lightly tropical, with notes of cumquat and anise. The mouth is richly textured, but with great acids and flavors of caramel apple, salty minerals, and a little bite of green apple skin tannin on the finish. Classic Grenache Blanc, both charming and substantial.

PRODUCTION NOTES

We use most of our Grenache Blanc in our Esprit de Tablas Blanc and Cotes de Tablas Blanc each year. However, we have been so pleased by the flavors and intensity of the Grenache Blanc that we try to reserve a small quantity of Grenache Blanc for a single-varietal bottling most vintages.

Our Grenache Blanc grapes were grown on our Regenerative Organic Certified[™] and biodynamic 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.

For the varietal Grenache Blanc, we chose mostly lots fermented in stainless steel (for energy), with a smaller addition from foudre (for roundness). The lots were blended in May 2025 and bottled under screwcap the next month.





