TABLAS CREEK VINEYARD

2024 GRENACHE

The 2024 Grenache is Tablas Creek's sixteenth varietal bottling of the signature grape of the southern Rhone Valley. The wine shows the classic lift, red fruit, and spice of the Grenache grape.

TASTING NOTES

A nose of red berries, milk chocolate, and sagebrush. On the palate, redcurrant fruit, chalky tannins, and a lingering saline note. An appealing combination of joyful fruit and complexity, with enough concentration and structure to age.

PRODUCTION NOTES

We use most of our Grenache in our Esprit de Tablas and Côtes de Tablas blends each year. However, we feel that this is a grape whose bright fruit, spice and acidity lends itself well to bottling as a single-varietal wine as well. Grenache seems to improve more dramatically with vine age than any other grape we grow, and although we didn't produce our first single-varietal Grenache bottling until 2006, we have made one most years since.

The grapes for our 2024 Grenache were grown on our biodynamic and Regenerative Organic Certified™ estate vineyard.

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.

For our varietal bottling, we, as usual, chose lots that emphasized Grenache's freshness and avoided riper lots that tend toward higher alcohols. The lots were blended in June 2025 and aged in neutral 1200-gallon oak foudres until bottling in February 2026.

APPELLATION
Adelaida District
Paso Robles

BLEND
100% Grenache

14.5% Alcohol by Volume

1400 Cases Produced

FOOD PAIRINGS
Grilled steaks
Pastas with meat sauces
Rich beef stews
Spicy sausages