

2024  
ROUSSANNE



The 2024 Tablas Creek Vineyard Roussanne is Tablas Creek's twenty-third varietal bottling of our most important white grape. The Roussanne we got in 2024 was powerfully characteristic of the Roussanne grape, and we highlighted its balance of richness and freshness by selecting lots roughly 60% from 132-gallon puncheons and 40% from 60-gallon barriques, about 50% new.

**TASTING NOTES**

Deep and powerful on the nose at this stage, with notes of cedar and honey. The mouth is textured and salty, with baking spices and a kiss of sweet oak. Powerful and dense, with structural elements at the fore.

**PRODUCTION NOTES**

We use most of our Roussanne in our Esprit de Tablas Blanc each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel it would be a shame to lose them in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

Our Roussanne grapes 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.

**APPELLATION**

Adelaida District  
Paso Robles

**BLEND**

100% Roussanne

13.0% Alcohol by Volume

275 Cases Produced

**FOOD PAIRINGS**

- Rich shellfish (lobster and crab)
- Sea Bass
- Mildly spicy foods (curries, gumbo)
- Stir-fries in garlic and olive oil
- Salmon

