

SYRAH
2024



The 2024 Tablas Creek Vineyard Syrah is Tablas Creek’s seventeenth varietal bottling of the northern Rhone’s noble red grape. Although most of our Syrah is used in our blends, in vintages where the Syrah grape’s varietal character is clearly expressed, we reserve a small amount for a varietal bottling.

TASTING NOTES

A nose of baked plum, licorice root, gingerbread, pine forest, and baker’s chocolate. The mouth is vibrant for the often low-acid Syrah, with flavors of blackberry, anise, dried herbs and crushed rock. Chalky tannins, minty spice, and an iron-like mineral note linger on the finish. Impressive.

PRODUCTION NOTES

We use most of our Syrah as a part of our Esprit de Tablas and Côtes de Tablas blends each year. However, we believe that Paso Robles is one of the world’s great environments for Syrah, and in favorable vintages we try to reserve some particularly classic barrels of Syrah for a single-varietal bottling.

For our varietal bottling we selected a mix of lots from newer and older oak, then blended them in June 2025 and aged the wine together in one 1200-gallon oak foudre and some smaller barrels until bottling in April 2026.

Our Syrah 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% Syrah

TECHNICAL NOTES

13.5% Alcohol by Volume
1250 Cases Produced

FOOD PAIRINGS

Grilled steaks
Lamb
Cassoulet
Spicy sausages

