



2025 COTES DE TABLAS BLANC



APPELLATION

Adelaida District
Paso Robles

BLEND

47% Viognier
29% Marsanne
14% Grenache Blanc
5% Clairette Blanche
5% Picpoul Blanc

TECHNICAL NOTES

12.5% ALC./VOL.
500 cases produced

FOOD PAIRINGS

- Green salads with citrus dressing
- Scallops, Ceviche
- Light fish (halibut, sole) with tropical salsa

DETAILS

The Tablas Creek Vineyard 2025 Côtes de Tablas Blanc is a blend of five estate-grown white Rhône varieties. The wine, following the model set by wines of the Southern Rhône, is a blend of grapes, led by the floral aromatics and stone fruit of Viognier and complemented by the elegance of Marsanne, the crisp acids and rich mouthfeel of Grenache Blanc, the clean fruitiness and chalky minerality of Clairette Blanche, and finishes with the tropicality of Picpoul Blanc.

TASTING NOTES

A powerful nose of fresh honey, dried apricot, and a little briny mineral. The palate is powerful too, with flavors of candied lemon peel, white peach, and wet stone. Full and rich but with good acids too on the long finish.

PRODUCTION NOTES

The grapes for our Côtes de Tablas Blanc were grown on our biodynamic and Regenerative Organic Certified® estate vineyard.

All varietals for the Côtes de Tablas Blanc were whole cluster pressed, and fermented with native yeasts in a mix of stainless steel (for brightness and floral aromatics) and large, neutral foudres (for richness and texture). Viognier is always the lead grape in our Cotes Blanc, and we balance Viognier's lushness with the elegance of Marsanne and the brightness of Grenache Blanc, though the proportions vary depending on the character of the Viognier and the vintage. For the 2025 vintage, we chose small additions of tropical Picpoul Blanc and minerally Clairette Blanche to complete the blend. The wine was blended in May of 2026 and bottled in June.

VINTAGE NOTES

The 2025 vintage began dry but finished wet, with two-thirds of the winter's precipitation coming in February and March. That late rain delayed budbreak and allowed us to dodge any spring frosts. The summer was warm but rarely hot, with the fewest 100° days in our history. Harvest began at a normal time frame but cool temperatures in September and October slowed down harvest. We navigated two early rain events without damage and finished an extended but unhurried harvest in early November. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2025 has all the hallmarks of a blockbuster year.

CERTIFICATIONS

Vineyard: California Certified Organic Farmers (CCOF), Demeter Certified Biodynamic®, Regenerative Organic Certified® (ROC™)

Wine: California Certified Organic Farmers (CCOF), Regenerative Organic Certified® (ROC™)

