

TABLAS CREEK VINEYARD

CÔTES DE TABLAS 2008



The Tablas Creek Vineyard *Côtes de Tablas* is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Mourvedre and Cunoise. Like most wines of the Southern Rhône, it is a blend of varietals, featuring the fruitiness of Grenache balanced by the spice and structure of Syrah, with meaty, earthy notes from Mourvedre and Cunoise.

As with all our wines, the grapes for our *Côtes de Tablas* were grown on our 120-acre certified organic estate vineyard. The 2008 vintage was our third consecutive drought vintage, with low yields, cool-climate characteristics, and a persistent elegance across both whites and reds. A late spring and moderate summer combined with beautiful harvest weather to produce gradual ripening and red wines that were unusually fresh and approachable despite appealing lushness.

All varietals were fermented in stainless steel with the use of native yeasts: the Syrah in open-top fermenters, punched down manually, and the other varietals in closed fermenters with pump-over aeration. After pressing, the wines were racked, blended, aged for a year in 1200-gallon French oak foudres, and then bottled in December 2009. The wines underwent only a light filtration before bottling.

The 2008 *Côtes de Tablas* shows a juicy, vibrant, spicy nose with a little minty lift. Its flavors alternate between red raspberry and darker fruits, with refreshing acidity and a licorice-laced finish with gently lingering tannins.

TECHNICAL NOTES

42% Grenache
21% Syrah
20% Cunoise
17% Mourvedre

14.5% Alcohol by Volume

2300 Cases Produced

FOOD PAIRINGS

Grilled steaks
Pastas with meat sauces
Rich beef stews
Spicy sausages

