

TABLAS CREEK VINEYARD

CÔTES DE TABLAS BLANC 2005



The Tablas Creek Vineyard *Côtes de Tablas Blanc* is a blend of four estate-grown white Rhône varietals: Viognier, Roussanne, Marsanne, and Grenache Blanc. The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the aromatics and fruit of the Viognier, the flavors and clean minerality of the Marsanne and Roussanne, and the crisp acids and rich mouthfeel of the Grenache Blanc.

The 2005 *Côtes de Tablas Blanc* is Tablas Creek's fourth national release of its Viognier-based white blend, made in a rich and aromatic style, yet with a clean minerality in the mouth, bright acidity, and a long finish. Like our *Côtes de Tablas* red, this wine is designed to be ready to drink young: at its peak from the moment of its release.

The 2005 vintage was one of nature's lucky breaks, with excellent quality and higher-than-normal yields. The wet winter of '04-'05 gave the grapevines ample groundwater, and a warm period in March got the vines off to an early May flowering. The summer was uniformly sunny but relatively cool, and harvest began (relatively late for us) in the 3rd week of September. The grapes spent nearly a month longer than normal on the vine, and the resulting wines were intensely mineral, with good structure and powerful aromatics.

All varietals for the *Côtes de Tablas Blanc* were whole cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in April 2006. The wine underwent only a light cold stabilization before bottling.

The 2005 *Côtes de Tablas Blanc* is a blend in the style of French Côte du Rhône whites, and features spicy aromas of herbs, stone fruits and minerals are followed in the mouth by apricot flavors, rich texture, bright acidity, and a long, clean peachy finish.

TECHNICAL NOTES

42% Viognier
33% Roussanne
19% Marsanne
6% Grenache Blanc

13.9% Alcohol by Volume

3500 Cases Produced

FOOD PAIRINGS

Mussels Marinere
Green salads with avocado and citrus dressing
Scallops
Ceviche
Light fish (halibut, sole) with tropical salsa

