

TABLAS CREEK VINEYARD

CÔTES DE TABLAS BLANC 2007



TECHNICAL NOTES

38% Viognier
25% Marsanne
20% Grenache Blanc
17% Roussanne

13.5% Alcohol by Volume

1600 Cases Produced

FOOD PAIRINGS

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

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. 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.

As with all our wines, the grapes were grown on our 120-acre certified organic estate vineyard. The 2007 vintage was the product of three yield-reducing factors. Both 2006 and 2005 were relatively high-production years, and we expected less production in 2007. In addition, the previous winter was dry and cold, both of which contributed to small berries and small clusters. Ripening over the summer was gradual and harvest just slightly earlier than normal. The low yields resulted in wines with tremendous concentration, good acids and phenolic ripeness at lower than normal alcohols.

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 2008. The wine underwent only a light cold stabilization before bottling.

The 2007 *Côtes de Tablas Blanc* features intense aromas of stone fruits and minerals, flavors of apricot and Provençal herbs, rich texture, moderate acidity and a long peachy finish.

