TABLAS CREEK VINEYARD

ESPRIT DE BEAUCASTEL 2007



TECHNICAL NOTES

44% Mourvèdre 29% Grenache 21% Syrah 6% Counoise

14.5% Alcohol by Volume 4000 Cases Produced

FOOD PAIRINGS

Game
Dark Fowl (i.e., duck)
Richly flavored stews
Lamb
Asian preparation of red meats (i.e., beef stir fry)

The Tablas Creek Vineyard *Esprit de Beaucastel* 2007 is a blend of four estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The wine is based on the dark red fruit, earth, spice and mid-palate richness of Mourvedre, with additions of Grenache for forward fruit, approachability and lushness, Syrah for mineral, aromatics, and back-palate tannins, and Counoise for brambly spice and acidity.

The 2007 vintage was the best vintage we've yet seen at Tablas Creek. Yields were very low (down between 15% and 30%, depending on variety) due to a cold and very dry winter, which produced small berries and small clusters. A moderate summer without any significant heat spikes followed, allowing gradual ripening, and producing red wines with tremendous intensity, excellent freshness and a lushness to the fruit which cloaks tannins that should allow the wines to age gracefully. As with all our wines, the grapes for our Esprit de Beaucastel were grown on our 120-acre certified organic estate vineyard.

The grapes were fermented using native yeasts in open and closed stainless steel fermenters. After pressing, the wines were moved into barrel, blended, and aged in 1200-gallon French oak foudres before being bottled in July 2009. The wine is unfined and unfiltered.

The 2007 Esprit de Beaucastel is delicious and unusually approachable right now, with a complex nose of red plum, ripe cherry, fresh figs and candied orange peel, a velvety, layered palate with spicy plum and cherry fruit, pepper and nutmeg spices, and excellent breadth. The finish shows more mineral, plum, and spice, and a little gentle oak from the foudre aging. It is delicious now, if very young, and should evolve elegantly in bottle for 10-15 years or longer.

