

# TABLAS CREEK VINEYARD

## GRENACHE BLANC 2005



The 2005 Tablas Creek Vineyard Grenache Blanc is Tablas Creek's second national release of its 100% Grenache Blanc. This little-known Southern Rhône varietal produces wines with tremendous body, good acidity, and flavors of citrus, anise, and green apple.

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 in the third 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. The Grenache Blanc was harvested between September 26th and October 26th.

The Grenache Blanc grapes were whole cluster pressed, and fermented using native yeasts in stainless steel tanks. After primary fermentation, the wine was moved to neutral French oak barrels to complete malolactic fermentation. The final blends were assembled in May 2006, and bottled in July 2006. The wines underwent only a light cold stabilization before bottling.

The 2005 Grenache Blanc is a vibrant expression of the Grenache Blanc grape. Aromas of lemon and anise are followed by full body, flavors of green apple and marzipan, zesty acids and a long, elegant lemon drop finish.

### TECHNICAL NOTES

100% Grenache Blanc

15.3% Alcohol by Volume

650 Cases Produced

### FOOD PAIRINGS

Spicy Asian preparations of fish and chicken

Shrimp Scampi

Sushi

Lemongrass Beef

