

# TABLAS CREEK VINEYARD

## MOURVÈDRE 2005



The 2005 Tablas Creek Vineyard *Mourvèdre* is Tablas Creek's third bottling of our signature Rhône varietal. The wine shows the rich cherry, fig, mocha and spice flavors, medium to full body, and a spicy, appealing finish of saddle leather and loam of the Mourvèdre grape.

We use most of our Mourvèdre in our *Esprit de Beaucastel* each year. However, we feel that this is a grape, often dismissed as "just a blending varietal", that is capable of making tremendously rich and balanced single-varietal wines as well. When we have particularly intense and characterizing lots of Mourvèdre, we try to reserve a limited quantity for a single-varietal bottling.

The 2005 vintage was one of nature's lucky breaks, with excellent quality and higher-than-normal yields. 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. As with all our wines, our Mourvèdre grapes were grown on our 120-acre certified organic estate vineyard.

The Mourvèdre grapes were destemmed and then fermented using native yeasts in a balance of small open-top and enclosed stainless steel tanks. After three weeks, they were pressed and moved to 1200-gallon foudres to complete their fermentation. The Mourvèdre lots were blended in June of 2006, when we added 10% Syrah to give a touch of black fruit and mineral to the wine. It was aged for an additional year in a 1200-gallon foudres and bottled in June 2007. The wine underwent only a light filtration before bottling, and should be expected to throw a sediment over time.

The 2005 Mourvèdre displays a classic nose of roasted meats, plums and spice. Juicy and full in the mouth, it features lingering notes of plum, currant, coffee, chocolate and leather, with a long mineral finish. We expect it to drink well for a decade or more.

### TECHNICAL NOTES

90% Mourvèdre  
10% Syrah

14.3% Alcohol by Volume

500 Cases Produced

### FOOD PAIRINGS

Richly flavored stews  
Pork chops with fruit reduction  
Asian preparation of red meats  
(i.e., beef stir fry)  
Bittersweet chocolate desserts

