

Mourvèdre 2012



The 2012 Tablas Creek Vineyard Mourvèdre is Tablas Creek's ninth varietal bottling of Mourvèdre, and showcases the combination of intensity and freshness of the 2012 vintage. We use most of our Mourvèdre in our Esprit de Beaucastel each year. However, we feel that the Mourvèdre grape, often pigeonholed as a blending varietal, can produce remarkable single-varietal wines. When we have particularly characteristic lots of Mourvèdre, we try to reserve a limited quantity for a single-varietal bottling.

Our Mourvèdre grapes were grown on our 120-acre certified organic estate vineyard.

The 2012 vintage was a classic Paso Robles vintage, warm and sunny, but with above-average yields thanks to average winter rainfall and the frost-reduced 2011 crop. Despite the warm summer, ripening was slowed due to the healthy crop levels, and harvest at a normal time starting in early September and finishing in late October.

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 May of 2013, aged for an additional year in a 1200-gallon foudre and bottled in June 2014.

Tasting Note

The 2012 Mourvèdre shows a nose of herb-rubbed roast, figs, balsamic and mint. The mouth is cool and minty, very fresh, with nice dark red currant fruit, fresh herbs, mineral and a hint of sweeter fruit coming out toward the end, all surrounded by chewy tannins. Drink it now and for the next decade

Technical Notes

100% Mourvèdre

13.5% Alcohol by Volume

100 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

