

# TABLAS CREEK VINEYARD

## ROSÉ 2007



The Tablas Creek Vineyard *Rosé* 2007 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The blend is traditional of the southern Rhône, though the blend of grapes is predominantly Mourvèdre, and therefore more like the solid, dry rosés of Bandol than the lighter Grenache-based Tavel.

Each year, we take the grapes for our *Rosé* from the oldest section of French-source vines at Tablas Creek. When we first received our vines from France, we had just enough to plant a few rows of each varietal on a hill overlooking our vine nursery. Over the next few years, we used cuttings from these plants to plant the rest of our 120-acre vineyard.

These few rows of high-quality vines ripen later than the rest of the vineyard, so we harvest the Mourvèdre, Grenache, and Counoise together and co-ferment them (on their skins) in a single stainless steel fermenter. After 72 hours, we draw about 800 gallons of juice off the blend, and ferment it dry away from the skins. These lots are then supplemented with saignées (bleedings) from other Mourvèdre lots in the cellar.

As with all our wines, the grapes for our *Rosé* were grown on our 120-acre certified organic estate vineyard.

The 2007 *Rosé* is rich, ripe, and full of spice and fruit. It has aromatics of sage, plum and watermelon, flavors of strawberries and cherries, fresh acidity and a lingering finish. Pair it with Mediterranean cuisine, Spanish tapas, preparations with garlic and olive oil... or just enjoy it outside on a sunny day.

### TECHNICAL NOTES

57% Mourvèdre  
31% Grenache  
12% Counoise

14.8% alcohol by volume

850 cases produced

### FOOD PAIRINGS

Salmon  
Sushi  
Anchovies  
Sausages  
Roast chicken  
Mediterranean tapas

