

TABLAS CREEK VINEYARD

ROUSSANNE 2003



The 2003 Tablas Creek Vineyard Roussanne is Tablas Creek's second national release of its 100% Roussanne. The wine is exuberantly and elegantly Roussanne in character, with honey, honeysuckle, and pear aromatics, a rich, viscous mouthfeel with just a hint of oak, and a long, lingering finish.

The 2003 vintage was tremendous: warm and sunny, with cool nights that prolonged the hangtime of the grapes and led to wines with excellent acidity. A relatively early flowering, combined with a warm but not overly hot summer produced unusually long hangtime, and grapes with concentrated flavors and a distinct minerality. The extended harvest meant that we harvested varieties multiple times, with Roussanne (as usual our latest-ripening white variety) harvested between September 24th and October 25th.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts half in stainless steel and half in small French oak barrels. The wine was left on its lees for 6 months, and allowed to complete malolactic fermentation. After fermentation the wines were blended, and bottled in May 2004. The wines underwent only a light cold stabilization before bottling.

The 2003 Roussanne is a vibrant expression of the Roussanne grape. Aromas of pear, honeysuckle and marzipan are followed by a wine of rich texture, honey, pear and lemon flavors, bright acidity and a long mineral finish.

TECHNICAL NOTES

100% Roussanne

14.3% Alcohol by Volume

900 Cases Produced

FOOD PAIRINGS

Rich shellfish (lobster and crab)

Sea Bass

Mildly spicy foods (curries, gumbo)

Stir-fries in garlic and olive oil

Salmon

