

TABLAS CREEK VINEYARD

ROUSSANNE 2006



The 2006 Tablas Creek Vineyard *Roussanne* is Tablas Creek's fifth national release of its 100% Roussanne. The wine is exuberant and elegantly in character of the Roussanne grape, with honey, honeysuckle, and pear aromatics, a rich, viscous mouthfeel with just a hint of oak, and a long, lingering finish.

We use most of our Roussanne in our *Esprit de Beaucastel Blanc* each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel they would be too dominant in a blend. In these cases, we reserve a small quantity of this powerful Roussanne for a single-varietal bottling. As with all our wines, our Roussanne grapes were grown on our 120-acre certified organic estate vineyard.

The 2006 vintage was a study of contrasts, with a cold, wet start, a very hot early summer, a cool late summer and a warm, beautiful fall. Ample rainfall in late winter gave the grapevines ample groundwater, and produced relatively generous crop sizes. The relatively cool late-season temperatures resulted in a delayed but unhurried harvest, wines with lower than normal alcohols, strong varietal character, and good acids.

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 2007.

The 2006 *Roussanne* is a vibrant expression of the Roussanne grape. Aromas of pear, honeysuckle and hazelnut and spice are followed by a wine of rich texture, honey, pear and lemon zest flavors, moderate acidity and a long mineral finish.

TECHNICAL NOTES

100% Roussanne

14.3% Alcohol by Volume

450 Cases Produced

FOOD PAIRINGS

Rich shellfish (lobster and crab)

Sea Bass

Mildly spicy foods (curries, gumbo)

Stir-fries in garlic and olive oil

Salmon

