

# TABLAS CREEK VINEYARD

## ROUSSANNE 2011



### TECHNICAL NOTES

100% Roussanne

13.0% Alcohol by Volume  
620 Cases Produced

### FOOD PAIRINGS

Rich shellfish (lobster and crab)  
Sea Bass  
Mildly spicy foods (curries, gumbo)  
Stir-fries in garlic and olive oil  
Salmon

The 2011 Tablas Creek Vineyard Roussanne is Tablas Creek's eleventh varietal bottling of our most important white grape. The wine is exuberantly 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 Blanc each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel it would be a shame to lose them in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

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

The 2011 vintage was our second consecutive winter with healthy rainfall, but yields were reduced by two nights of frost on April 8th and 9th, although Roussanne was less affected than many other varieties as most of it was still dormant. Ripening was slow due to a very cool summer, and harvest roughly three weeks later than normal, beginning in mid-September and not concluding until mid-November. Warm, sunny weather during harvest allowed the later-ripening varieties to reach full maturity. The long hangtime and low yields combined to produce fruit with notable richness balanced by higher than usual acidity, all at low alcohol levels. Roussanne lots were harvested beginning September 23rd and continuing through October.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts two-thirds in neutral 1200-gallon French oak foudres and one-third in 170-gallon French oak demi-muids. The lots were left on their lees for 6 months, and allowed to complete malolactic fermentation. After fermentation the lots were blended, and bottled in July 2012. The wine underwent only a light cold stabilization before bottling.

The 2011 Roussanne shows expressive aromas of grilled bread, pear, pine resin and white flowers. The mouth is classic, structured roussanne, rich yet savory with flavors of butterscotch, thyme, white chocolate and just a touch of oak. Still a baby at its release, this is a serious white to age (for up to a decade) and serve with substantial food like roast pork.

