

# TABLAS CREEK VINEYARD

## DIANTHUS 2013



### TECHNICAL NOTES

57% Mourvedre  
28% Grenache  
15% Counoise  
  
14.3% Alcohol by Volume  
1200 Cases Produced

### FOOD PAIRINGS

Salmon  
Sushi  
Anchovies  
Sausages  
Fried chicken  
Mediterranean tapas

The Tablas Creek Vineyard Dianthus 2013 is a blend of three estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The blend incorporates the rosé traditions of the southern Rhône, taking its Mourvèdre foundation from the solid, dry rosés of Bandol and incorporating the structure of skin contact from the rich, juicy Grenache-based Tavel. Dianthus -- in former vintages called simply Rosé -- refers to a genus of flowering plants known for their deep pink blossoms and known colloquially to gardeners as "pinks".

We take the grapes for our Dianthus from the oldest section of French-source vines at Tablas Creek. In 1994, two years after our French vines had been released from their USDA-mandated quarantine, we had propagated 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 48 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 and Grenache lots in the cellar.

The grapes for Dianthus were grown on our 120-acre certified organic estate vineyard.

The 2013 vintage was our earliest harvest on record, accelerated by the low yields from our second consecutive drought year and a consistently warm summer without the heat spikes or cold stretches that can delay ripening. The net result was a blockbuster vintage, with excellent concentration, refined tannins and good freshness: a vintage that should be impressive and approachable young, but with the stuffing to age.

### Tasting Notes

The 2013 Dianthus is cranberry in color, with an expressive nose of watermelon rind, rose petals, plum, and mineral. The mouth is rich but vibrant, with flavors of wild strawberry, pomegranate, plum and lime, and a long, rich finish that is both fresh and spicy. Pair it with Mediterranean cuisine, Spanish tapas, preparations with garlic and olive oil...or just enjoy it outside on a sunny day.

