

## CÔTES DE TABLAS BLANC 2015



### TECHNICAL NOTES

26% Viognier  
25% Grenache Blanc  
25% Marsanne  
24% Roussanne

13.5% Alcohol by Volume  
1550 Cases Produced

### FOOD PAIRINGS

Mussels Marinière  
Green salads with avocado  
and citrus dressing  
Scallops  
Ceviche  
Light fish (halibut, sole) with  
tropical salsa

The Tablas Creek Vineyard 2015 Côtes de Tablas Blanc is a blend of four estate-grown white Rhône varietals. The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the floral aromatics and stone fruit of Viognier, the crisp acids and rich mouthfeel of Grenache Blanc, and the structure and minerality of Marsanne and Roussanne.

The grapes for our Côtes de Tablas Blanc were grown on our certified organic estate vineyard.

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced an early start to harvest but required multiple passes through most vineyard blocks during a long, drawn-out picking season. Yields were down as much as 50% in early-ripening grapes like Viognier, while later grapes like Roussanne were only down slightly. The result was a vintage with excellent concentration but unusually good acids, and wines with dramatic perfume, texture, and intensity. Our Viognier was harvested between August 26th and September 22nd, Grenache Blanc between September 11th and October 2nd, Marsanne on September 2nd and October 5th, and Roussanne between September 15th and October 28th.

All varietals for the Côtes de Tablas Blanc were whole cluster pressed, and fermented in stainless steel to emphasize their clean crisp flavors and preserve their aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in June 2016. The wine underwent only a light cold stabilization before bottling.

The 2015 Côtes de Tablas Blanc has an intense nose, very Rhône-like, of peach pit, honey, key lime, and white flowers. The palate is dense and concentrated yet still lively, with flavors of fresh peach, baking spices, watermelon rind, and sea spray. A long finish shows stone fruit and a briny mineral note.