

CÔTES DE TABLAS BLANC

2017



The Tablas Creek Vineyard 2017 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.

Production Notes

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

The 2017 vintage saw our drought end with a bang, as we received 43 inches of rain and saw our rainiest month ever in January. The wet soils delayed budbreak to a normal time frame, and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn't seen in years. The summer began relatively cool, but was punctuated by two heat spikes, one in early July and the other in late August, that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

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 2018. The wine underwent only a light cold stabilization before bottling.

TECHNICAL NOTES

44% Viognier
24% Marsanne
20% Grenache Blanc
12% Roussanne

13.0% Alcohol by Volume
1800 Cases Produced

FOOD PAIRINGS

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