



Vermentino 2018



The 2018 Tablas Creek Vineyard Vermentino is Tablas Creek's sixteenth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhone Valley (particularly C tes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Ch teau-neuf du Pape clones, our contact in the French nursery service included Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our certified organic estate vineyard.

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel to emphasize the minerality of the grapes. The wine was bottled in February 2019.

A clean, spicy Vermentino nose of grapefruit peel, citrus leaf, green herbs and sea spray. Briny. The palate starts notably creamy, then Vermentino's characteristic vibrant acids come out, highlighting flavors of white grapefruit, and lemongrass, with an ocean spray note that lingers on the long, zippy finish. Drink now and over the next few years.

TECHNICAL NOTES

100% Vermentino
13.0% Alcohol by Volume
1140 Cases Produced

FOOD PAIRINGS

Nearly any fresh seafood
Oysters on the half shell
Aioli or Pestos
Linguine with clam sauce
Stir fried green vegetables