

**ESPRIT DE TABLAS  
2017**



**TECHNICAL NOTES**

40% Mourvèdre  
20% Grenache  
35% Syrah  
5% Counoise  
  
14.5% Alcohol by Volume  
4090 Cases Produced

**FOOD PAIRINGS**

Game  
Dark Fowl (duck)  
Richly flavored stews  
Lamb  
Asian preparation of red meats (beef stir fry)

The Tablas Creek Vineyard 2017 Esprit de Tablas is a blend of four estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The wine is based on the dark red fruit, earth, spice and mid-palate richness of Mourvèdre, with additions of Grenache for forward fruit, approachability, and lushness, Syrah for mineral, aromatics, and back-palate tannins, and Counoise for brambly spice and acidity.

**TASTING NOTES**

A cool wintergreen minty note sets off deeper smoked meat, redcurrant, mocha, and juniper aromas. The mouth shows Grenache's sweet fruit and licorice on that attack, then deepens into notes of black cherry, chocolate, and a chorizo-like meatiness, all with tremendous mouth-coating texture. The long finish, with lingering flavors of wood smoke, roasted meat, plum skin and crushed rock, hints at more rewards to come with cellar aging. We recommend that you drink either between now and 2022 or again starting in 2025 any time over the subsequent two decades.

**PRODUCTION NOTES**

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 bud-break 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.

The grapes for our Esprit de Tablas were grown on our certified organic and biodynamic estate vineyard.

The grapes were fermented using native yeasts in a mix of 1500-gallon wooden upright fermenters, open-top tanks and closed stainless steel fermenters. After pressing, the wines were moved into barrel and allowed to complete malolactic fermentation. The Esprit was selected from the vintage's best lots and blended in May 2018, then aged in 1200-gallon French oak *foudres* for another year before being bottled in July 2019.