

CÔTES DE TABLAS BLANC 2018



The Tablas Creek Vineyard 2018 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.

TASTING NOTES

An elegant nose of apricots cut with lemon, Asian spices, and crushed rock. The mouth is balanced right between Viognier and Grenache Blanc character, with flavors of nectarine and lemon verbena. A clean, fresh, and elegant finish rounds out the wine, leaving a lingering impression of sea spray minerality. Drink now and for at least the next five years.

PRODUCTION NOTES

The grapes for our Côtes de Tablas Blanc were grown on our certified organic and biodynamic 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 budbreak and the beginning of the growing season. The cool weather continued most of the year, punctuated by a sixweek 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.

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 in April 2019 and bottled in June 2019.

TECHNICAL NOTES

40% Vioanier 35% Grenache Blanc 20% Marsanne 5% Roussanne

13.5% 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