

Côtes de Tablas 2013



TECHNICAL NOTES

55% Grenache 30% Syrah 10% Counoise 5% Mourvèdre

FOOD PAIRINGS

Grilled steaks Pastas with meat sauces Rich beef stews Spicy sausages

14.5% Alcohol by Volume 1580 Cases Produced

The Tablas Creek Vineyard Côtes de Tablas is a blend of four estate-grown Rhône varietals: Grenache, Syrah, Counoise and Mourvedre. Like most wines of the Southern Rhône, it is a blend of varietals, featuring the fruit and spice of Grenache balanced by the spice and mineral of Syrah, the appealing briary wildness of Counoise and the structure of Mourvèdre.

The grapes for our Côtes de Tablas were grown on our 120-acre certified organic estate vineyard.

The 2013 vintage was a classic California vintage, warm and sunny, with added intensity from the low yields produced by our second consecutive drought year. The summer was consistently warm, without the heat spikes or cold stretches that can delay ripening, and resulted in an early harvest under near-perfect conditions. The net result was a blockbuster vintage, with excellent concentration and good freshness, that should offer both early appeal and the capacity to age. Our Syrah harvest began August 27th, followed by Grenache and Mourvèdre on September 12th, and Counoise on September 26th. The last pick of all four grapes came October 7th.

All varietals were fermented in a mix of stainless steel and wooden upright fermenters with the use of native yeasts. After pressing, the wines were racked, blended, aged for a year in 1200-gallon French oak foudres, and then bottled in February 2015. The wines underwent only a light filtration before bottling.

The 2013 Côtes de Tablas shows an explosive minty nose of blueberry, licorice, black plum and pepper. There's powerful fruit on the front palate, then firming up with great tannins on the back. There's a luxurious texture, with nice granular tannins and a minty garrigue cooling and lingering on the finish. Hold for six months, then drink for the next decade or more.