



## CÔTES DE TABLAS 2017



### TECHNICAL NOTES

53% Grenache  
25% Syrah  
12% Mourvèdre  
10% Counoise

### FOOD PAIRINGS

Grilled steaks  
Pastas with meat sauces  
Rich beef stews  
Spicy sausages

14.5% Alcohol by Volume  
2135 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 showcases Grenache, featuring that grape's characteristic generous fruit and refreshing acidity, 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 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 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 in June 2018, aged for a year in 1200-gallon French oak foudres, and then bottled in February 2019. The wine is unfinned and underwent only a light filtration before bottling.

*Powerfully Grenache on the nose: red cherry, wild strawberry, and star anise, with the Syrah providing a little tobacco-like herby savoriness that keeps the nose from coming off confected. The mouth is deep and flavorful, with flavors of black cherry, pepper spice, and milk chocolate. Nice powdery Grenache tannins come out on the finish, leaving an impression of pithy cherry skin and wild herbs. Drink now and over the next decade.*