

# Tablas Creek Esprit de Tablas Blanc

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** San Luis Obispo County

**APPELLATION:** Paso Robles

**CEPAGE:** 33% Roussanne, 32% Grenache Blanc, 14% Picpoul, 8% Picardan, 8% Clairette, 5% Bourboulenc

**WINEMAKING:** The fruit was whole cluster pressed, and fermented with native yeasts. The Roussanne was fermented in oak of various sizes: 60-gallon oak barrels, 170-gallon demi-muids, and 1200-gallon foudres, about 10% new. The other varieties were fermented in a mix of neutral oak and stainless steel barrels. All the wines went through malolactic fermentation.

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** 8 months in foudre, 9 months in bottle

**ANNUAL PRODUCTION:** 1850 cases



## THE STORY

Tablas Creek is a pioneer of California's Rhône movement. Founded in 1989, it is the culmination of a friendship between two of the international wine community's leading families dating back to 1967: the Perrin family of Château de Beaucastel and the Haas family of Vineyard Brands. Today, the vineyards at Tablas Creek are proudly Biodynamic® and organic certified by Demeter USA.

**PHILOSOPHY:** Tablas Creek Vineyard follows the centuries-old Châteauneuf du-Pape tradition of blending, to produce wines that balance richness and elegance, while ensuring complexity, freshness, and minerality.

## THE ADJECTIVES

**OVERALL:** Intense and Appealing

**AROMAS / FLAVORS:** Beeswax, Jasmine, and Sweet Spice

**MOUTHFEEL:** Minerally and Rich

## THE SELLING POINTS

Regenerative Organic Certified™ and biodynamic vineyards

**AWARDS:** 95pts James Suckling, 94pts Decanter, 94pts Vinous, 94pts Wine Advocate, 94pts Wine Enthusiast

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic

**PAIRINGS:** Cooked shellfish, roasted or grilled vegetables, Rich fish dishes, Asian stir fry

