

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

