

# Cotes de Tablas 2023



FOOD PAIRINGS

Pastas with meat sauces

Grilled steaks

Rich beef stews

Spicy sausages

# **APPELLATION**

Adelaida District Paso Robles

#### **BLEND**

66% Grenache 18% Syrah 8% Counoise 8% Mourvedre

13.5% Alcohol by Volume

1,500 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.

# **TASTING NOTES**

An umami-rich nose of grilled portabella, black raspberry, cinnamon bread, and dry autumn leaves. On the palate, like all the parts of a plum, from the sweet juice to the bite of the skin, with additional flavors of luxardo cherry, clove, and cocoa powder. The finish brings out a nice bite of tannin and more sweet, earthy spice.

# **PRODUCTION NOTES**

The grapes for our Côtes de Tablas were grown on our biodynamic and Regenerative Organic Certified<sup>™</sup> estate vineyard.

The 2023 vintage began with our wettest-ever winter, replenishing ground water and delaying budbreak. It continued with our coolest growing season in more than a decade, which combined with the late start to produce a harvest roughly a month later than most recent years, beginning in mid-September and not concluding until mid-November. Warm, sunny weather starting in October allowed the later-ripening varieties to reach full maturity. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2023 has all the hallmarks of a blockbuster year.

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 2024, aged for a year in 1200-gallon French oak foudres, and then bottled in February 2025. The wine is unfined and unfiltered.

