



COTES DE TABLAS BLANC 2023



The Tablas Creek Vineyard 2023 Côtes de Tablas Blanc is a blend of five estate-grown white Rhône varieties. The wine, following the model set by wines of the Southern Rhône, is a blend of grapes, led by the floral aromatics and stone fruit of Viognier and complemented by the crisp acids and rich mouthfeel of Grenache Blanc, the elegance of Marsanne, the structure of Roussanne, and the minerality of Clairette Blanche.

TASTING NOTES

A plush nose of buttered popcorn, white flowers, melon, and salted caramel. On the palate, a burst of sweet bright fruit like baked lemon squares with additional notes of honeydew melon and crushed rock. The long finish shows lemongrass and mineral notes.

PRODUCTION NOTES

The grapes for our Côtes de Tablas Blanc were grown on our biodynamic and Regenerative Organic Certified™ 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 for the Côtes de Tablas Blanc were whole cluster pressed, and fermented with native yeasts in a mix of stainless steel (for brightness and floral aromatics) and large, neutral foudres (for richness and texture). Viognier is always the lead grape in our Cotes Blanc, and we balance Viognier's lushness with the elegance of Marsanne and the brightness of Grenache Blanc, though the proportions vary depending on the character of the Viognier and the vintage. Small additions of minerally, structured Roussanne and Clairette Blanche complete the blend. The wine was blended in May of 2024 and bottled in June.

APPELLATION

Adelaida District
Paso Robles

BLEND

34% Viognier
31% Marsanne
20% Grenache Blanc
13% Roussanne
2% Clairette Blanche

12.5% Alcohol by Volume

1,300 Cases Produced

FOOD PAIRINGS

- Mussels Marinière
- Green salads with avocado and citrus dressing
- Scallops
- Ceviche
- Light fish (halibut, sole) with tropical salsa

