

## ESPRIT BLANC DE TABLAS 2021



### APPELLATION

Adelaida District Paso Robles

### BLEND

70% Roussanne  
17% Picpoul Blanc  
10% Grenache Blanc  
2% Bourboulenc  
1% Clairette Blanche

13.0% Alcohol by Volume

1610 Cases produced

### FOOD PAIRINGS

- Cooked shellfish (lobster, softshell crab, shrimp)
- Roasted or grilled vegetables (eggplant, asparagus, peppers)
- Foods cooked with garlic and olive oil
- Rich fish dishes (i.e., salmon, swordfish)
- Asian stir fry

The Tablas Creek Vineyard 2021 Esprit de Tablas Blanc is our flagship white blend, chosen from the top lots of five white Rhone varieties propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, lush mouthfeel and bright acids. Picpoul Blanc adds pineapple brightness and saline minerality, Bourboulenc provides limestoney, citrusy lift and Clairette Blanche brings clean fruitiness and chalky minerality.

### TASTING NOTES

An immediately appealing nose of poached pear, crystallized pineapple, honeysuckle and a touch of sweet oak. On the palate, luscious and textured, with honey, green apple, and graham cracker flavors, solid acidity, and a little dancing mango-like tropicality from the Picpoul. Fresh and lifted, but long and textured. A charming Esprit Blanc that will be hard to resist young but which should also do beautifully with time in the cellar. Drink now and over the next two decades.

### PRODUCTION NOTES

The 2021 vintage came after a chilly, relatively dry winter, the exception being a single storm that dropped more than a foot of rain on us in late January. The cold, dry winter produced a fruit set with smaller clusters and smaller berries, and yields were down about 25% compared to our average. The growing season was ideal, with each hot stretch followed by a cool period that allowed the vines to recover, and that combined with the low yields to produce some of our most intense fruit ever and our highest average acids since the chilly 2011 vintage. We believe that 2021 has all the hallmarks of a blockbuster year.

The grapes for our Esprit de Tablas Blanc were grown on our certified organic and biodynamic estate vineyard.

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. The Esprit Blanc was selected from the vintage's best lots, blended, and returned to foudre in April 2022, and aged an additional 8 months in foudre until its bottling in December 2022, then aged an additional 9 months in bottle before its release.

For our varietal bottling we as usual chose lots that emphasized Grenache's freshness and avoided riper lots that tend toward higher alcohols. The lots were blended in June 2022 and aged in neutral 1200-gallon oak foudres until bottling in Feb 2023.

