



ESPRIT BLANC DE TABLAS 2022



The Tablas Creek Vineyard 2022 Esprit de Tablas Blanc is our flagship white blend, chosen from the top lots of six 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, Clairette Blanche brings clean fruitiness and chalky minerality, and Picardan finishes with a little burst of acid, further emphasizing the mineral notes.

TASTING NOTES

An immediately appealing nose, clearly expressive of Roussanne in its notes of beeswax, jasmine, and sweet spice. On the palate, good weight and texture, with flavors of peach pit, lanolin, a little kiss of oak, and a clean river stone-like minerality.

PRODUCTION NOTES

The 2022 vintage was our third year of drought, but because the rain that we received came early, the vines showed good health though with cluster counts down by about 15%. Two frosts, one in April and the second in May, further reduced yields, especially in whites. A cool first half of the summer was followed by our hottest-ever August and September, producing an early start and an even earlier finish to harvest. The vintage's extremely low yields produced concentrated flavors, noteworthy texture, and intense fruit.

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 2023, and aged an additional 8 months in foudre until its bottling in December 2023, then aged an additional 9 months in bottle before its release.

APPELLATION

Adelaida District Paso Robles

BLEND

33% Roussanne
32% Grenache Blanc
14% Picpoul Blanc
8% Clairette Blanche
8% Picardan
5% Bourboulenc

12.5% Alcohol by Volume

1850 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

