

## MOURVÈDRE 2021



The 2021 Tablas Creek Vineyard Mourvèdre is Tablas Creek's eighteenth varietal bottling of Mourvèdre. We use most of our Mourvèdre in our Esprit de Tablas each year. However, we feel that the Mourvèdre grape, often pigeonholed as a blending varietal, can produce remarkable varietal wines, and when we can, we try to reserve a limited quantity of particularly characteristic lots of Mourvèdre for a single-varietal bottling.

### TASTING NOTES

The 2021 Mourvedre shows a serious nose of leather, teriyaki, and redcurrant notes. The mouth shows lovely loamy earth, dark red berries, and a little hint of chocolate. The long finish has notes of cocoa powder, red currant, and lingering loamy minerality. Delicious now and only likely to become more so over time. Drink over the next 15 years.

### PRODUCTION NOTES

Our Mourvèdre grapes were grown on our 120-acre certified organic and biodynamic estate vineyard.

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 Mourvèdre grapes were destemmed and then fermented using native yeasts in fermented in large wooden tanks. After three weeks, they were pressed and moved to 1200-gallon foudres to complete their fermentation. The Mourvèdre lots were blended in Spring of 2022, aged for an additional year in foudre and bottled in April 2023.

### APPELLATION

Adelaida District  
Paso Robles

### BLEND

100% Mourvèdre

13.0% Alcohol by Volume

515 Cases Produced

### FOOD PAIRINGS

- Richly flavored stews
- Pork chops with fruit reduction
- Asian preparation of red meats (beef stir fry)
- Bittersweet chocolate desserts

