



Grape Varieties	<b>40% Mourvèdre</b> <b>35% Grenache</b> <b>20% Syrah</b> <b>5% Counoise</b>
Winemaker	<b>Neil Collins</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.3g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Tablas Creek was established in 1987 by two leading wine families: the Perrin family, founders of Château de Beaucastel and the Haas family, owners of the US importer Vineyard Brands. After many years travelling the States together to promote the Perrin wines they agreed that California's Mediterranean climate was ideally suited to the Rhône's native grape varieties. In 1989, they purchased a 50-hectare parcel in west Paso Robles. The team imported cuttings from the Beaucastel estate and established their own nursery, with grafting facilities, to propagate their cuttings which were used to replant their vineyards. The estate has been certified organic since 2003 and biodynamic since 2017. Reinforcing the estate's commitment to sustainability, Tablas Creek became the first winery to attain Regenerative Organic Certification in 2020. Their intention is to ensure the purest vineyard and vintage expression.

## VINEYARDS

The Esprit de Tablas is produced from 100% estate grown fruit. Located twelve miles from the Pacific Ocean and with an average altitude of 450 metres above sea level, the estate's hot and sunny days are tempered by cool nights, resulting in fully ripe grapes with fresh acidity. The site is dry-farmed, and certified organic and biodynamic. Its shallow, rocky and limestone-rich soils are based on the same geologic origins as the Beaucastel vineyards and the estate vineyard was planted with cuttings imported from the Beaucastel estate.

## VINTAGE

The 2017 vintage saw the vineyards bounce back from recent drought. The estate received 43 inches of rain and in January they experienced their wettest month. The wet soils delayed budbreak to a normal timeframe and produced healthy canopy sizes and cane length, which they had not seen for years. The summer began relatively cool, but was punctuated by two heat spikes that accelerated ripening and produced intense flavours. The resulting wines show real balance with a combination of concentration and freshness, and bright acidity framing powerful fruit.

## VINIFICATION

The blocks were individually hand-harvested in multiple passes for optimum ripeness. The grapes were fermented using native yeasts in a mixture of 6800 litre wooden upright fermenters, open-top tanks and closed stainless steel tanks. After pressing, the wines were moved to barrel and allowed to complete malolactic fermentation. The team selected the vintage's best lots and blended them in May 2018. The wines were then aged in 5500 litre French oak foudres for another year before being bottled in July 2019.

## TASTING NOTES

Intense aromas of wood smoke, black cherry and violet entice on the nose. The palate displays Grenache's juicy red fruit profile, then deepens into notes of cassis, chocolate and liquorice. The finish is concentrated and structured with mouthcoating tannins and a meaty complexity.