

Tablas Creek,
Paso Robles Mourvèdre 2018
Paso Robles, California, USA



Grape Varieties	100% Mourvèdre
Winemaker	Neil Collins
Closure	Natural Cork
ABV	13%
Residual Sugar	3g/L
Acidity	5.8g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan

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

Tablas Creek Mourvèdre 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 2018 vintage saw an almost ideal balance of vine health and stress. The rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued, punctuated by a six-week heat wave in July and early August. Temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing them to pick without weather constraints and producing fruit with intense flavours and balanced acidity.

VINIFICATION

The Mourvèdre grapes were destemmed and then fermented using native yeasts in large wooden tanks. After three weeks, they were pressed and moved to 5500 litre foudres to complete their fermentation. The Mourvèdre lots were blended in spring of 2019 and aged for an additional year in foudres.

TASTING NOTES

The nose is vibrant and spicy with aromas of bramble fruit, plum and allspice. On the palate Mourvèdre's opulent fruit profile mingles with more earthy notes of dried herbs and liquorice. The long finish is structured by chalky tannins and a fine bead of acidity. This is a wine that will reward patient cellaring.