

Tablas Creek,  
**Paso Robles Roussanne 2019**  
Paso Robles, California, USA



Grape Varieties	<b>100% Roussanne</b>
Winemaker	<b>Neil Collins</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.9g/L</b>
Acidity	<b>4.7g/L</b>
Wine pH	<b>3.92</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, 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

Tablas Creek Roussanne 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 2019 vintage began with ample rainfall and the wet soils caused a slight delay in bud break. A cool start to the summer also delayed flowering and ripening of some fruit. In the middle of July, temperatures warmed, which accelerated ripening and produced excellent fruit intensity. The harvest was completed under ideal conditions with fruit showing both concentration and freshness caused by the temperature changes over the season. Yields were excellent.

## VINIFICATION

The grapes were harvested by hand and fermented in neutral oak barrels using only indigenous yeasts. The wine was racked and blended in May 2020 and moved into French oak for ageing. Roughly 55% was aged in neutral foudres, 35% in neutral puncheons, and 10% in new barriques. The wine was bottled in December 2020.

## TASTING NOTES

The wine has a powerful nose of ripe pear skin, honey, and brioche. The palate is broad and textured with flavours of pineapple, tropical mango, and honeycomb. The finish is long and layered.