



Grape Varieties **63% Roussanne**
20% Grenache Blanc
14% Picpoul
3% Picardan

Winemaker	Neil Collins
Closure	Natural Cork
ABV	13%
Residual Sugar	1.7g/L
Acidity	4.8g/L
Wine pH	3.69
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Practising Organic, 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

The Esprit de Tablas is produced from 100% estate 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. Its shallow, rocky and limestone-rich soils are based on the same geologic origins as the Beaucastel vineyards.

VINTAGE

The 2019 vintage's ample rainfall and cool first half of summer delayed budbreak and flowering. The warm second half of harvest produced ideal ripening conditions and intense flavours. The resulting harvest was completed under great conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

VINIFICATION

The fruit was whole bunch pressed and fermented with native yeasts. The Roussanne was fermented in oak of various ages and sizes: from 270-litre barrels to 5,500-litre foudres. The Grenache Blanc was fermented in stainless steel, while the Picpoul Blanc, Clairette Blanche, and Picardan were fermented in stainless steel and a small proportion in neutral wood. All went through malolactic fermentation and were blended in the spring following harvest, and aged for an additional eight months in foudres before bottling. The wine remained in bottle for a further nine months before release.

TASTING NOTES

This wine displays complex aromas of orange blossom, honeycomb, and pine nut. This is a balanced expression of Esprit Blanc that will gain additional nuttiness and complexity with time in bottle.