



Grape Varieties	100% Roussanne
Winemaker	Neil Collins
Closure	Natural Cork
ABV	13%
Residual Sugar	1.7g/L
Acidity	4.9g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, 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 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 2021 vintage came after a cold, relatively dry winter, the exception being a heavy storm in late January. The cold, dry winter produced a fruit set with smaller bunches and berries. Yields were also down about 25% compared to the average. The growing season was ideal, with each hot spell of weather followed by a cool period that allowed the vines to recover. This combined with the low yields to produce excellent fruit intensity, as well as the estate's highest average acids since 2011. It has all the hallmarks of an exceptional vintage.

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 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.

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.