

Esprit de Tablas 2012



Technical Notes

40% Mourvèdre
30% Syrah
21% Grenache
9% Counoise

14.5% Alcohol by Volume
4600 Cases Produced

Food Pairings

Game Dark Fowl (i.e., duck)
Richly flavored stews
Lamb
Asian preparation of red
meats (i.e., beef stir fry)

The Tablas Creek Vineyard 2012 Esprit de Tablas is a blend of four estate-grown varietals, propagated from budwood cuttings from the Château de Beaucastel estate. The wine is based on the dark red fruit, earth, spice and mid-palate richness of Mourvèdre, with additions of Grenache for forward fruit, approachability and lushness, Syrah for mineral, aromatics, and back-palate tannins, and Counoise for brambly spice and acidity.

The 2012 vintage was a classic Paso Robles vintage, warm and sunny, but with above-average yields thanks to average winter rainfall and the frost-reduced 2011 crop. Despite the warm summer, ripening was slowed due to the healthy crop levels, and harvest at a normal time starting in early September and finishing in late October. Syrah harvest began September 10th, followed by Grenache on September 21st, Mourvèdre on September 26th and Counoise on October 5th. The last pick of all four grapes came October 30th.

The grapes for our Esprit de Tablas were grown on our 120-acre certified organic estate vineyard.

The grapes were fermented using native yeasts in open and closed stainless steel fermenters. After pressing, the wines were moved into barrel, blended, and aged in 1200-gallon French oak foudres before being bottled in July 2014.

Tasting Note

The nose is winy and serious, with aromas of blackberry, mint chocolate, aged balsamic, Worcestershire and red licorice. The palate is long and complex, with flavors of black raspberry, plum compote and leather, and Mourvedre's signature flavors of cassis, black tea and roasted meat. The wine's tannins come out on the long finish. We recommend that you hold the 2012 Esprit for a few months, then drink either between 2015 and 2017 or 2020-2040.

