

Roussanne 2012



The 2012 Tablas Creek Vineyard Roussanne is Tablas Creek's twelfth varietal bottling of our most important white grape. The wine is exuberantly and elegantly in character of the Roussanne grape, with honey, honeysuckle, and pear aromatics, a rich, viscous mouthfeel with just a hint of oak, and a long, lingering finish.

We use most of our Roussanne in our Esprit Blanc each year. However, we often have some Roussanne lots in the cellar that are so powerfully characteristic of the varietal that we feel it would be a shame to lose them in a blend. In these cases, we reserve a small quantity of this Roussanne for a single-varietal bottling.

Our Roussanne grapes were grown on our 120-acre certified organic estate vineyard.

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. The resulting wines showed lush, juicy fruit, balanced by good acids, and should provide enormous early appeal. Our Roussanne was harvested between September 7th and October 22nd.

The Roussanne grapes were whole cluster pressed, and fermented using native yeasts two-thirds in neutral 1200-gallon French oak foudres and one-third in 170-gallon French oak demi-muids. The lots were left on their lees for 6 months, and allowed to complete malolactic fermentation. After fermentation the lots were blended, and bottled in August 2013. The wine underwent only a light cold stabilization before bottling.

Tasting Note

The 2012 Roussanne shows expressive aromas of grilled bread, pear, pine resin and white flowers. The mouth is classic, structured roussanne, rich yet savory with flavors of butterscotch, thyme, white chocolate and just a touch of oak. Still a baby at its release, this is a serious white to age (for up to a decade) and serve with substantial food like roast pork.

Technical Notes

100% Roussanne

13.8% Alcohol by Volume
 800 Cases Produced

Food Pairings

- Rich shellfish (lobster and crab)
- Sea Bass
- Mildly spicy foods (curries, gumbo)
- Stir-fries in garlic and olive oil
- Salmon

