

## Esprit de Tablas 2013



### Technical Notes

40% Mourvedre  
28% Syrah  
22% Grenache  
10% Counoise

13.5% Alcohol by Volume  
3700 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 2013 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 2013 vintage was a classic California vintage, warm and sunny, with added intensity from the low yields produced by our second consecutive drought year. The summer was consistently warm, without the heat spikes or cold stretches that can delay ripening, and resulted in an early harvest under near-perfect conditions. The net result was a blockbuster vintage, with excellent concentration and good freshness, that should offer both early appeal and the capacity to age. Our Syrah harvest began August 27th, followed by Grenache and Mourvèdre on September 12th, and Counoise on September 26th. The last pick of all four grapes came October 7th.

The grapes for our Esprit de Tablas were grown on our 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 August 2015.

### Tasting Note

The 2013 Esprit de Tablas has a nose that is deep and meaty, with wild blackberries, currants, mint, and a spicy cumin note. On the palate, the wine shows lifted red fruit (plum, and more currant) with a leathery, mocha richness behind it that is characteristic of Mourvedre in a great year. The long, savory finish shows a cedary, smoky spice over the fruit, like wild berries harvested on campout while the meat is grilling. We recommend that you drink either between 2016 and 2018 or 2022-2040.