
TABLAS CREEK VINEYARD

VERMENTINO 2016



TECHNICAL NOTES

100% Vermentino

12.9% Alcohol by Volume
1250 Cases Produced

FOOD PAIRINGS

Nearly any fresh seafood
Oysters on the half shell
Aioli or Pesto
Linguine with clam sauce
Stir fried green vegetables

The 2016 Tablas Creek Vineyard Vermentino is Tablas Creek's fourteenth bottling of this traditional Mediterranean varietal, known principally in Sardinia, Corsica, and Northern Italy. It is also grown in the Rhone Valley (particularly Côtes de Provence) where it is known as Rolle. The Vermentino grape produces wines that are bright, clean, and crisp, with distinctive citrus character, refreshing acidity and surprising richness.

When we imported our Châteauneuf du Pape clones, our contact in the French nursery service included Vermentino because he believed it would thrive in the rocky limestone soils of Paso Robles. We have planted two small blocks of Vermentino, and it has indeed thrived here.

Our Vermentino grapes were grown on our certified organic estate vineyard.

The 2016 vintage, while still marked by drought, saw better rainfall than the four previous years, and the vineyard showed good health through most of the growing season. That season started with a very early budbreak and continued warm weather spurred our earliest-ever beginning to harvest, on August 18th. But beginning mid-August, three cool weeks slowed the ripening for all but our earliest grapes, and allowed them to reach flavor and phenolic maturity with slightly above-average hang time. Yields were better than 2015: at 2.97 tons/acre, right at our 10-year average. The resulting vintage shows excellent concentration but is also quite approachable, with open-knit textures and appealing juiciness.

The Vermentino grapes were whole cluster pressed, and fermented using native yeasts in stainless steel to emphasize the minerality of the grapes. The wine was bottled in February 2017.

The 2016 Vermentino has a classic Vermentino nose of grapefruit pith, citrus leaf, fresh herbs and sea spray, but with an extra level of creaminess beyond what we usually see, like key lime pie. The palate is zingy with flavors of lemon, nectarine, and a briny mineral note that comes out on the long, clean, bright finish. Drink now and over the next few years.

