

# TABLAS CREEK VINEYARD

## VERMENTINO 2012



### TECHNICAL NOTES

100% Vermentino

12.5% alcohol by volume  
1300 cases produced

### FOOD PAIRINGS

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

The 2012 Tablas Creek Vineyard Vermentino is Tablas Creek's eleventh 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 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 Vermentino blocks were harvested between September 11th and September 19th.

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 March 2013.

The 2012 Vermentino shows an zesty, citrusy nose that also includes the fresh green herbs and pronounced minerality characteristic of Vermentino. In the mouth, an initial impression of richness quickly turns crisp, with great acids, just a hint of tropical fruit, and a long, bright, meyer lemon/key lime finish.

