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Sean Ludford's BevX.com

# BEVX REPORT

October  
2019

## TABLAS CREEK CÔTES DE TABLAS BLANC ADELAIDA DISTRICT 2018

### Analysis

This complex and substantial white is made of a blend of: 40% Viognier, 35% Grenache Blanc, 20% Marsanne, and 5% Roussanne. The grapes for this wine were grown in their certified organic and bio-dynamic estate vineyard. The four varietals utilized in the Côtes de Tablas were whole-cluster pressed and fermented in stainless steel with native yeasts. The wines were raked and blended in April 2019 and then bottled in June 2019. The Côtes de Tablas is drinking beautifully now but it will evolve in the cellar over the next three to five years.

Cool Grade = A | Value Grade = B

### Tasting Note

Brilliant, medium green/gold color. The nose is moderately intense offering scents of apricot stone and lemon grass with supporting notes of nectarine, mineral, and citrus zest. The palate echoes the nose delivering a ripe orchard fruits-driven core with flavors of lemon curd, kiwi, and wet stones. The finish is long and lingering with more mineral and citrus. Medium-bodied and perfectly balanced with a vibrant but lush texture.

### How to Enjoy

You can sip this wine with nothing at all but I believe that this is a wine that is begging for food, pairing well with nearly any fish or fowl being able to match herbs and spices as well.



Country: USA

Region: California

Appellation: Adelaida District

Varietal: White Blend

Retail Price: \$30

ABV: 13.5%



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