

“hard to resist... a perfect summer quaffer”

“Provencal rosés are, generally speaking, lighter in color -- sometimes even verging on salmon as opposed to pink – and are mostly light in body, with bright acidity and more mineral, orange rind and melon-styled aromatics. In my mind, this style is perfect for quaffing on hot summer days, yet can also work nicely to start a meal or to pair with tapas or light appetizers.”



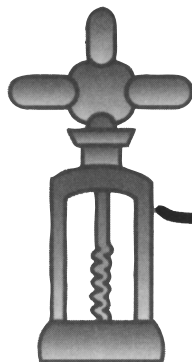
**TABLAS
CREEK
VINEYARD** 

PATELIN DE TABLAS ROSÉ 2012

“Made in a fresh, dry Provencal style, the 2012 Rosé Patelin de Tablas sports a light salmon color to go with juicy, edgy aromas of orange blossom, citrus rind and wild herbs on the nose. Medium-bodied, round and supple on the palate with juicy, refreshing acidity, it’s hard to resist and is a perfect summer quaffer. The blend is 75% Grenache, 20% Mourvèdre and 5% Counoise.

[Drink now-2013]”

89 points



Wine Advocate

Jeb Dunnuck – June 10, 2013