

PATELIN DE TABLAS ROSÉ 2015



The Tablas Creek Vineyard Patelin de Tablas Rosé is a rosé blend in the tradition of Provence, produced from four red Rhône varietals: Grenache, Mourvèdre, Counoise, and Syrah. The wine incorporates fruit from ten top Rhône vineyards in Paso Robles, each vineyard selected for its quality. Like most rosé wines from the Rhône Valley, it is based on the bright strawberry fruit and fresh acidity of Grenache, with additions of deeper red fruit and structure from Mourvèdre and Counoise, and spice from Syrah.

Grapes for the Patelin de Tablas Rosé are sourced from seven Paso Robles appellations. Four are rich in limestone: the warmer, higher-elevation Adelaida District near Tablas Creek, the cool, coastal-influenced Templeton Gap and Willow Creek districts to our south, and the moderate, hilly El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity. Three other regions (the moderate Creston area east of Templeton and the warmer Estrella and Geneseo heartland areas of Paso Robles) bring generous fruit and spice.

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced an early start to harvest but required multiple passes through most vineyard blocks during a long, drawn-out picking season. Yields were down as much as 50% in early-ripening grapes like Viognier and Syrah, but later grapes like Mourvedre and Roussanne were only down slightly. The result was a vintage with excellent concentration but unusually good acids, and wines with dramatic perfume, texture, and intensity.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. The small Syrah component was treated similarly. These were supplemented with saignée lots (bleedings) from Mourvèdre and Counoise in the cellar to provide some color and structure. Only native yeasts were used in the fermentation. After fermentation, the wines were blended and cold-stabilized, and bottled in February 2016.

The 2015 Patelin de Tablas Rosé is a pretty light peach color. On the nose are explosive aromatics of nectarine, wild strawberries, grapefruit pith, and jasmine. The mouth is rich but vibrant, with flavors of rubired grapefruit, plum, mineral, spice and rose petals. The acids are bracing on the long finish. Drink now and over the next year.

VINEYARD SOURCES

- 24% Tablas-clone Grenache and Counoise from Self Family Vineyard (Templeton Gap)
- 20% Grenache from Cass (El Pomar)
- 12% Tablas-clone Grenache and Counoise from Clautiere (Geneseo District)
- 11% Grenache & Tablas-clone Mourvèdre from Hollyhock (El Pomar)
- 8% Syrah from Derby (Templeton Gap)
- 7% Grenache from KamRidge (Creston)
- 7% Grenache and Mourvèdre from Paso de Record (Paso Robles Estrella District)
- 5% Tablas-clone Grenache from Beckwith (Adelaida District)
- 3% Tablas-clone Counoise from Old Oak (Paso Robles Willow Creek District)
- 3% Grenache and Counoise from the Tablas Creek certified organic estate vineyard

TECHNICAL NOTES

68% Grenache
13% Counoise
11% Mourvedre
8% Syrah

13% Alcohol by Volume
2150 Cases Produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried chicken
Mediterranean tapas