

TABLAS CREEK VINEYARD

PATELIN DE TABLAS ROSÉ 2013



The Tablas Creek Vineyard Patelin de Tablas Rosé is a rosé blend in the tradition of Provence, produced from three red Rhône varietals: Grenache, Mourvèdre and Counoise. The wine incorporates fruit from seven 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 darker fruit, structure and spice from Mourvèdre and Counoise.

Grapes for the Patelin de Tablas Rosé are sourced from three limestone-rich regions of Paso Robles: the warmer, higher-elevation Adelaida Hills near Tablas Creek, the cool, coastal-influenced Templeton Gap to our south, and the moderate, hilly El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity.

The 2013 vintage was our earliest harvest on record, accelerated by the low yields from our second consecutive drought year and a consistently warm summer without the heat spikes or cold stretches that can delay ripening. The net result was a blockbuster vintage, with excellent concentration, refined tannins and good freshness: a vintage that should be impressive and approachable young, but with the stuffing to age.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. This was 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 2014.

Tasting Notes

The 2013 Patelin de Tablas Rosé has a nose of the wild strawberry, rose petals and citrus. In the mouth, it shows the generous red fruit of Grenache kept clean by vibrant acidity and a spiced citrus note that comes out on the long finish. Drink, chilled, in the next year or two.

TECHNICAL NOTES

73% Grenache
22% Mourvèdre
5% Counoise

14.1% Alcohol by Volume
1540 Cases Produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried chicken
Mediterranean tapas

VINEYARD SOURCES

- 47% Grenache from Colina d'Oro (Creston)
- 15% Tablas-clone Mourvèdre from Hollyhock (El Pomar)
- 14% Tablas-clone Grenache and Mourvèdre from Paso Ridge (El Pomar)
- 8% Grenache and Counoise from the Tablas Creek certified organic estate vineyard
- 7% Grenache from Paso de Record (Estrella)
- 7% Tablas-clone Grenache from Starr Ranch (Adelaida Hills)
- 2% Tablas-clone Grenache, Syrah and Counoise from Self Family Vineyard (Templeton Gap)

