

Patelin de Tablas Blanc 2015



The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of four white Rhône varietals: Grenache Blanc, Viognier, Roussanne, and Marsanne. The wine incorporates fruit from nine top Rhône vineyards in Paso Robles, each vineyard selected for its quality. Like many white wines from the Southern Rhône, it is based on the crisp acids and rich mouthfeel of Grenache Blanc, with Viognier added for floral, tropical aromatics, and small additions of Roussanne and Marsanne for structure.

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, while later grapes like 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.

All varietals for the Patelin de Tablas Blanc were whole cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in May 2016.

Vineyard Sources

- 25% Grenache Blanc from Coyote Moon Vineyard in Estrella District
- 23% Viognier and Grenache Blanc from Fralich in El Pomar District
- 18% Marsanne and Roussanne from Cass Vineyard in Geneseo District
- 10% Grenache Blanc from Adelaida in Adelaida District
- 9% Viognier from Clautiere in Geneseo District
- 6% Grenache Blanc from Dawson's Creek Vineyard in El Pomar District
- 3% Viognier from Glenrose in Adelaida District
- 3% Viognier from Paso de Record in Estrella District
- 3% Roussanne and Marsanne from the Tablas Creek certified organic estate vineyard

Tasting Notes

The 2015 Patelin de Tablas Blanc is very Rhône-like on the nose, with notes of lemon pith, sarsaparilla, crushed rock and apricot. In the mouth, it's intensely juicy with green apple and pink grapefruit, a saline creaminess on the mid-palate, and mouth-watering acidity on the finish, leaving lingering flavors of sea spray and sweet spice. Drink now and for the next 2-3 years.

Technical Notes

56% Grenache Blanc
23% Viognier
12% Roussanne
9% Marsanne

13.5% Alcohol by Volume
2900 Cases Produced

Food Pairings

Seafood cooked with garlic and white wine
Green salads with avocado and citrus dressing
Lemon chicken
Scallops
Light-fleshed fish with tropical salsa