

## PATELIN DE TABLAS ROSÉ

2017



### TECHNICAL NOTES

64% Grenache  
29% Mourvedre  
5% Syrah  
2% Counoise

13.0% Alcohol by Volume  
3770 Cases Produced

### FOOD PAIRINGS

Salmon  
Sushi  
Anchovies  
Sausages  
Fried Chicken  
Mediterranean tapas

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 eight 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 2017 vintage saw our drought end with a bang, as we received 43 inches of rain and saw our rainiest month ever in January. The wet soils delayed budbreak to a normal time frame, and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn't seen in years. The summer began relatively cool, but was punctuated by two heat spikes, one in early July and the other in late August, that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

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 2018.

The 2017 Patelin de Tablas Rosé is a vibrant light peach color. On the nose are spicy aromatics of nectarine, grapefruit pith, yellow raspberry, and crushed rock. The mouth is bright with flavors of raspberry and watermelon, with mouthwatering acidity giving focus to a long finish with flavors of lemon drop, sea spray, and a little rose petal florality. Drink now and over the next year.