



PATELIN DE
TABLAS ROSÉ 2019



TASTING NOTES

The 2019 Patelin de Tablas Rosé is a vibrant light peach color. On the nose are spicy aromatics of nectarine, mandarin pith, sea spray, and crushed rock. The mouth is bright with flavors of yellow raspberry and blood orange, with mouthwatering acidity giving focus to a long finish with flavors of pink grapefruit, briny mineral, and a citrus blossom florality. Drink now and over the next year.

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 nine 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 spice from Counoise. Grapes for the Patelin de Tablas Rosé are sourced from four Paso Robles appellations. Three are rich in limestone: the warmer, higher-elevation Adelaida District near Tablas Creek, the cold, 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 moderate-to-warm Creston area east of Templeton produces grapes with generous fruit and spice.

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The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed bud-break to a little after usual, and a cold first half of the summer delayed flowering and the ripening of our earlier varieties. Beginning the second week of July, the weather turned warm but never so friendly to engage the vines' self-defense mechanism of shutting down, accelerating ripening of our later varieties, and producing intense flavors. The resulting compressed harvest was completed under ideal conditions, and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. 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 2019.

TECHNICAL NOTES

76% Grenache
19% Mourvèdre
5% Counoise
13.0% Alcohol by Volume
2250 Cases produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried Chicken
Mediterranean tapas