

PATELIN DE TABLAS 2018

The Tablas Creek Vineyard Patelin de Tablas is a blend of four red Rhône varietals: Syrah, Grenache, Mourvèdre and Counoise. The wine incorporates fruit from several of the top Rhône vineyards in Paso Robles, each vineyard selected for its quality. Like many red wines from the Rhône Valley, it is based on the dark fruit, mineral and spice of Syrah, with the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre and a small addition of Counoise for complexity.

Grapes for the Patelin de Tablas are sourced from four regions in Paso Robles. Three are limestone-rich: 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. We also source fruit from the warmer heartland of the Paso Robles AVA: the Estrella District, whose mixed sandy loam soils produce juicy, darkly-fruited Syrah.

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of bud-break and the beginning of the growing season. The cold weather continued most of the year, punctuated by a six-week heatwave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly more relaxed than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

All varietals for the Patelin de Tablas were fermented in a mix of upright oak fermenters and stainless steel tanks and aged in wooden uprights, it was bottled in July 2019 and had been aging in a bottle ever since.

A dark, spicy Syrah-driven nose reminiscent of Cornas: teriyaki, black olive, eucalyptus and black plum. On the palate, meaty and juicy, with flavors of soy marinade, black raspberry, wood smoke and white pepper. The long, gently tannic finish lingers with black fruit and spice. Delicious now, but with the substance and balance to age for up to a decade.

TECHNICAL NOTES

40% Syrah
33% Grenache
21% Mourvedre
3% Counoise
3% Terret Noir
13.0% Alcohol by Volume
2400 Cases Produced

FOOD PAIRINGS

Grilled meats
Pastas with meat sauces
Roast pork loin
Beef stews
Beef or pork stir fries