

Patelin de Tablas 2013



VINEYARD SOURCES

27% Syrah from Estrella (Estrella District)
 13% Tablas-clone Grenache, Syrah and Counoise from
 Self Family Vineyard (Templeton Gap)
 12% from Derby
 11% Tablas-clone Mourvèdre from Hollyhock Vineyard
 (Templeton Gap)
 11% Paso Ridge
 10% Grenache and Tablas-clone Mourvèdre from
 Briarwood Vineyard (Templeton Gap)
 7% Tablas-clone Syrah and Grenache from Starr Ranch
 (Adelaida Hills)
 4% Grenache from Paso de Record (Estrella District)
 3% Velo
 2% Mourvèdre, Grenache and Counoise from the Tablas
 Creek certified organic estate vineyard

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 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.

All varietals for the Patelin de Tablas were destemmed and fermented in open-top and closed stainless steel fermenters as well as 1500-gallon oak upright casks. Only native yeasts were used. After fermentation, the wines were racked and blended, aged in a mix of stainless steel and 1200-gallon oak foudres, and bottled in July 2014.

Tasting Notes

The 2013 Patelin de Tablas marries the spice, mineral and structure of Syrah with the generous fruit of Grenache, the backbone of Mourvèdre and the brightness of Counoise. Drink it now or over the next decade.

TECHNICAL NOTES

45% Syrah
 29% Grenache
 22% Mourvèdre
 4% Counoise
 13.9% alcohol by volume
 5900 Cases Produced

FOOD PAIRINGS

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