

PATELIN DE TABLAS ROSÉ 2014



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 seven 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 darker fruit, structure and spice from Mourvèdre and Counoise.

Grapes for the Patelin de Tablas Rosé are sourced from three limestone-rich regions of Paso Robles: 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.

The 2014 vintage was the result of three years of drought and our earliest-ever beginning to the growing season. The summer was warm but without serious heat spikes, and our coolest August in a decade slowed ripening at a critical period. When it warmed back up in September, the fruit tumbled in, and we finished in mid-October, about two weeks earlier than normal. The result was a vintage with excellent concentration balanced by good freshness, which should be vibrant and powerful young, and should age beautifully.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. This was 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 2015.

VINEYARD SOURCES

- 33% Grenache and Tablas-clone Mourvèdre from Hollyhock (El Pomar)
- 28% Grenache from Cass (El Pomar)
- 20% Grenache from Colina d'Oro (Creston)
- 7% Tablas-clone Grenache from Starr Ranch (Adelaida Hills)
- 5% Tablas-clone Grenache and Counoise from Self Family Vineyard (Templeton Gap)
- 5% Grenache and Counoise from the Tablas Creek certified organic estate vineyard
- 2% Grenache from Paso de Record (Estrella)

Tasting Notes

The 2014 Patelin de Tablas Rosé has a nose of the wild strawberry, rose petals and citrus. In the mouth, it shows the generous red fruit of Grenache kept clean by vibrant acidity and a spiced citrus note that comes out on the long finish. Drink, chilled, in the next year or two.

TECHNICAL NOTES

80% Grenache
17% Mourvedre
3% Counoise

13.6% Alcohol by Volume
1800 Cases Produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried chicken
Mediterranean tapas