




CONNOISSEURS' GUIDE TO CALIFORNIA WINE



JULY 2014

☼☼ [91] **TABLAS CREEK Dianthus Paso Robles 2013**

57% Mourvèdre; 28% Grenache; 15% Counoise. This is about as good as it gets in California Rosé wines. The depth, richness and focus here are all exemplary, and the only complaint possible about this rewarding effort is that it is less “quaffer” and more a wine for the table because it is that good. Its aromas are full of fruit yet it is the rich expressiveness of that fruit, and not a whit of candy to be found, that separates it from so much of the pack. Admittedly, it is somewhat fuller on the palate, as befits its best uses, and some will object to the absence of simple gulpability, but we will not be among them, and instead are going to add a few bottles to our cellars.

   \$27.00

☼ [88] **TABLAS CREEK Patelin de Tablas Rosé 2013**

Paso Robles. 73% Grenache; 22% Mourvèdre; 5% Counoise. The Grenache orientation of this pink offering takes it more into the strawberry/juicy camp than its mate, and that alone might make it more of a quaffer than the wine above. But this one also has traits like latter palate grip that could easily allow it to be a wine for the table. Both Tablas Creek efforts provide templates for the range that Rosé can achieve and both are recommended to you with out reservation.

   \$20.00