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BEVX REPORT

October
2025

TABLAS CREEK PATELIN DE TABLAS BLANC ADELAIDA DISTRICT 2024

Analysis

The Tablas Creek Patelin de Tablas Blanc is always a fun blend of Rhône varietals with the incomparable Grenache Blanc in the lead, supported by the lush and generous Viognier. The 2024 vintage comprises six varietals: 40% Grenache Blanc, 29% Viognier, 10% Vermentino, 8% Roussanne, 7% Marsanne, and 6% Picpoul Blanc. This wine is always driven by the vintage and how each varietal reacts to the conditions of the growing season, and how each finished wine impacts the goal of the blend. The 2024 vintage began with a second successive wet winter, giving the vines ample reserves for the growing season. The warm year and low yields resulted in fruit with vibrant and intensely flavored profiles. All varietals for the Patelin Blanc were whole-cluster pressed and fermented with native yeasts in stainless steel tanks to preserve the fresh and crisp fruit flavors. After fermentation, the wines were racked, then blended and bottled in May of 2025.

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, medium green/gold color. The aromatics are intense, offering scents of white peach, lychee, and soursop with supporting notes of lemon curd, pineapple, orange peel, and jasmine. The palate confirms the nose delivering a ripe orchard fruits-driven core with flavors of apricot, honey, quince, citrus zest, and slate and hints of bees wax. The finish is long and lingering. Medium-bodied and perfectly balanced with a vibrant but mildly waxy texture.

How to Enjoy

The Patelin de Tablas needs nothing but a glass, being the perfect aperitif while pairing beautifully with citrus and garlic-accented poultry and seafood — especially prawns and scallops.



Country: USA

Region: California

Appellation: Adelaida District

Varietal: White Blend

Retail Price: \$30

ABV: 13.5%



94 POINTS

MORE THAN THE SCORE

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