

Patelin de Tablas 2014



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 2014 vintage was our third consecutive drought year and a warm spring saw 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, but with the balance 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 June 2015.

The 2014 Patelin de Tablas has a dark, Syrah-driven nose that is creamy, meaty, minerally, and a little bit wild. A little blue fruit lurks underneath and comes out with air. The mouth shows both Grenache and Syrah's influence, with black plum, boysenberry, chalky minerality and nice powdered sugar tannins that come out on the finish. Decant if you're drinking now, or age for up to a decade for secondary and tertiary flavors of meat and earth.

VINEYARD SOURCES

- 32% Syrah from Estrella (Estrella District)
- 26% Tablas-clone Mourvedre and Grenache from Hollyhock Vineyard (Templeton Gap)
- 15% Syrah from Derby (Templeton Gap)
- 15% Tablas-clone Grenache, Syrah and Counoise from Self Family Vineyard (Templeton Gap)
- 6% Grenache from Paso de Record (Estrella District)
- 4% Syrah from Velo (Templeton Gap)
- 2% Mourvedre, Grenache and Counoise from the Tablas Creek certified organic estate vineyard

TECHNICAL NOTES

55% Syrah
29% Grenache
10% Mourvedre
6% Counoise

13.7% alcohol by volume
3500 Cases Produced

FOOD PAIRINGS

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