

## PATELIN DE TABLAS 2019



### TECHNICAL NOTES

37% Syrah  
35% Grenache  
23% Mourvedre  
5% Counoise  
13.0% Alcohol by Volume  
3500 Cases Produced

### FOOD PAIRINGS

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

### TASTING NOTES:

A vibrant nose of blackberry and bramble, teriyaki and black pepper. On the palate, brilliantly juicy, with flavors of elderberry, graphite, tangy plum skin and loamy earth. The long, gently tannic finish lingers with crunchy black fruit and foresty spice. Delicious now, but with the substance and balance to age for up to a decade.

### PRODUCTION NOTES:

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 small additions of Counoise for complexity.

Grapes for the Patelin de Tablas are sourced from five regions in Paso Robles. Three are limestone-rich: the warmer, higher-elevation Adelaida District 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 Creston and Geneseo Districts, whose mixed sandy loam soils produce juicy, darkly-fruited Syrah.

The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed budbreak to a little after normal, and a cool first half of the summer delayed flowering and the ripening of our earlier varieties. Beginning the second week of July, the weather turned warm but never so warm to engage the vines' self-defense mechanism of shutting down, accelerating ripening of our later varieties and producing intense flavors. The resulting compressed harvest was completed under ideal conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

All varietals for the Patelin de Tablas were fermented in a mix of upright oak fermenters and stainless steel tanks and aged in 1500-gallon oak upright tanks for another year before bottling in February 2021.

### VINEYARD SOURCES:

37% Mourvedre and Grenache from Hollyhock Vineyard (Templeton Gap)  
27% Syrah and Grenache from Derby (Templeton Gap)  
10% Syrah from Fralich (El Pomar)  
8% Grenache from Self Family Vineyard (Templeton Gap)  
6% Syrah from Velo (Templeton Gap)  
5% Counoise from Clautiere (Geneseo District)  
4% Grenache from the Tablas Creek Regenerative Organic Certified™ estate vineyard  
2% Grenache from Cass (Creston District)  
1% Grenache from KamRidge (Adelaida District)