

PATELIN DE TABLAS BLANC

2020



The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of five white Rhône varietals: Grenache Blanc, Roussanne, Viognier, Marsanne and Clairette Blanche. The wine incorporates fruit from six top Rhone vineyards in Paso Robles, each vineyard selected for its quality. Like many white wines from the Southern Rhône, it is based on the crisp acids and rich mouthfeel of Grenache Blanc, with Viognier for floral, tropical aromatics and rich texture, Roussanne and Marsanne for structure and spice, and a small addition of Clairette Blanche for freshness and minerality.

TASTING NOTES

A nose of minty nectarine complicated by pink grapefruit pith and a little sweet wheat grass nuttiness. On the palate, the first impression is creamy, like vanilla custard, then bright with apricot fruit and meyer lemon brightness. The pithy bite comes back out on the finish, which combines with the wine’s refreshing acids to make a long, clean finish with lingering notes of stone fruit and sweet green herbs.

PRODUCTION NOTES

The 2020 vintage began benignly, with a cool spring that delayed budbreak to a little after normal, and continued below-average temperatures through July. Beginning in August, the weather turned hot, accelerating ripening and producing intense flavors. The state’s terrible fires stayed well north of us, and the harvest finished early, under a compressed timeline but good conditions. The vintage shows concentrated flavors and a distinctive savory, spicy character.

All varietals for the Patelin de Tablas Blanc were whole-cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in May 2021.

VINEYARD SOURCES

- 46% Viognier and Marsanne from Derby in Templeton Gap District
- 16% Grenache Blanc and Viognier from Fralich in El Pomar District
- 25% Roussanne and Grenache Blanc from the Tablas Creek certified organic estate vineyard
- 8% Roussanne from Creston Ridge in El Pomar District
- 5% Clairette Blanche from M du R in El Pomar District

APPELLATION

Paso Robles

BLEND

- 38% Grenache Blanc
- 24% Roussanne
- 18% Viognier
- 13% Marsanne
- 7% Clairette Blanche

13.0% Alcohol by Volume

2380 Cases Produced

FOOD PAIRINGS

- Seafood cooked with garlic and white wine
- Green salads with avocado and citrus dressing
- Lemon chicken
- Scallops
- Light-fleshed fish with tropical salsa

