



PATELIN DE TABLAS ROSÉ

2020



APPELLATION

Paso Robles

BLEND

74% Grenache
20% Mourvèdre
6% Counoise

13.0% Alcohol by Volume

1865 Cases produced

FOOD PAIRINGS

- Salmon
- Sushi
- Anchovies
- Sausages
- Fried Chicken
- Mediterranean tapas

The Tablas Creek Vineyard Patelin de Tablas Rosé is a rosé blend in the tradition of Provence, produced from three red Rhône varietals: Grenache, Mourvèdre, and Counoise. The wine incorporates fruit from five top Rhône vineyards in Paso Robles, each vineyard selected for its quality. Like most rosé wines from the Rhône Valley, it is based on the bright strawberry fruit and fresh acidity of Grenache, with additions of deeper red fruit and structure from Mourvèdre and spice from Counoise.

TASTING NOTES

The 2020 Patelin de Tablas Rosé is a vibrant light peach color. On the nose are spicy aromatics of nectarine, mandarin pith, sea spray, and crushed rock. The mouth is bright with flavors of yellow raspberry and blood orange, with mouthwatering acidity giving focus to a long finish with flavors of pink grapefruit, briny mineral, and a citrus blossom florality. Drink now and over the next year.

PRODUCTION NOTES

Grapes for the Patelin de Tablas Rosé are sourced from three Paso Robles appellations. Two are rich in limestone: the warmer, higher elevation Adelaida District near Tablas Creek and the moderate, hilly El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity. The moderate-to-warm Creston area east of Templeton produces grapes with generous fruit and spice.

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.

The bulk of the Patelin de Tablas Rosé is Grenache, supplemented with Mourvèdre and Counoise to provide some deeper fruit tones and additional spice. 80% of the wine was picked and direct-pressed into stainless steel tanks with no skin contact beyond the time in the press. The remaining 20% was picked cold, early in the morning or at night, then de-stemmed and let soak for the work day to provide some color and structure. After about 12 hours, these lots were pressed and added to the direct-press lots. Only native yeasts were used in the fermentation. After fermentation, the wines were blended and cold-stabilized, and bottled in January 2021.

VINEYARD SOURCES

- 41% Grenache from KamRidge (Creston)
- 41% Grenache and Mourvèdre from Hollyhock (El Pomar)
- 10% Grenache from Ashkin (Adelaida District)
- 6% Counoise from Clautiere from Derby (Adelaida District)
- 2% Grenache and Mourvèdre from the Tablas Creek Estate Vineyard