

Patelin de Tablas Blanc 2.02.1



APPELLATION

Paso Robles

BLEND

54% Grenache Blanc

29% Viognier

9% Marsanne

7% Roussanne

1% Bourboulenc

12.5% Alcohol by Volume

2900 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

The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of five white Rhône varietals: Grenache Blanc, Roussanne, Viognier, Marsanne and Bourboulenc. The wine incorporates fruit from five 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 Bourboulenc for texture.

TASTING NOTES

A lovely floral, fruity, buttery nose, orange blossom and white peach, Viognier in full evidence. Good balance on the mouth, with Grenache Blanc coming to the fore with flavors of pineapple and preserved lemon and good acids coming out on the peachy finish. Charming and fresh, intense yet clean.

PRODUCTION NOTES

The 2021 vintage came after a chilly, relatively dry winter, the exception being a single storm that dropped more than a foot of rain on us in late January. The cold, dry winter produced a fruit set with smaller clusters and smaller berries, and yields were down about 25% compared to our average. The growing season was ideal, with each hot stretch followed by a cool period that allowed the vines to recover, and that combined with the low yields to produce some of our most intense fruit ever and our highest average acids since the chilly 2011 vintage. We believe that 2021 has all the hallmarks of a blockbuster year.

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 2022.

VINEYARD SOURCES

38% Viognier, Grenache Blanc, and Marsanne from Derby in Templeton Gap District

28% Grenache Blanc from Fralich in El Pomar District

11% Grenache Blanc from Pomar Junction in El Pomar District

8% Viognier from Castoro in Templeton Gap District

8% Roussanne from Creston Ridge in El Pomar District

7% Grenache Blanc and Bourboulenc from Tablas Creek Vineyard Regenerative Organic CertifiedTM estate

