



PATELIN DE TABLAS 2024



APPELLATION

Paso Robles

BLEND

49% Syrah
28% Grenache
20% Mourvèdre
2% Counoise

13.0% Alcohol by Volume
4590 Cases Produced

FOOD PAIRINGS

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

The Tablas Creek Vineyard Patelin de Tablas is a Paso Robles take on a classic Rhône blend: 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. To that Syrah, we incorporate the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre, and small additions of Counoise for complexity.

TASTING NOTES

A lovely nose of sweet earth, black licorice, plum, and cinnamon stick. On the palate, flavors of blueberry, teriyaki, salted chocolate, and thyme. The finish is long with notes of black plum and smoky oolong tea.

PRODUCTION NOTES

Grapes for the Patelin de Tablas are sourced from four 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 Geneseo District, whose mixed sandy loam soils produce juicy, vibrant Syrah and Mourvèdre.

The 2024 vintage began with second consecutive wet winter, giving the vines good reserves for the growing season. After a normal budbreak and a cool first half of the summer, those reserves were tested by our warmest-ever July and above-average temperatures through October. That led to a compressed harvest that was largely done by the second week of October and yields roughly 20% below our long-term averages. The low yields and warm year combined to produce fruit with intense flavors and noteworthy vibrancy.

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 six months before bottling in July 2025.

VINEYARD SOURCES

32% Syrah from Westside Ranch (Adelaida District)
14% Grenache from Beckwith (Adelaida District)
13% Mourvèdre from Dry Creek (Geneseo District)
10% Syrah and Grenache from Tofino (Adelaida District)
8% Mourvèdre from Vine Shepherd (Creston District)
7% Grenache from Templeton Preserve (El Pomar District)
5% Syrah from Derby (Templeton Gap)
4% Syrah from Old Oak (Willow Creek District)
3% Grenache from Tablas Creek Regenerative Organic Certified™ estate vineyard
2% Counoise from Red Door Ranch (Templeton Gap)
1% Syrah and Grenache from Hamm Hill (Templeton Gap)
1% Grenache from Rails Nap (Geneseo District)