

2025  
DIANTHUS



The Tablas Creek Vineyard Dianthus 2025 is a blend of four estate-grown varieties propagated from budwood cuttings from the Château de Beaucastel estate. The blend incorporates the rosé traditions of the southern Rhône, taking its Mourvèdre foundation from the solid, dry rosés of Bandol and incorporating the structure of skin contact from the rich, juicy Grenache-based Tavel. Dianthus refers to a genus of flowering plants known for their deep pink blossoms and known colloquially to gardeners as “pinks”.

**TASTING NOTES**

A gorgeous salmon-peach color with fuchsia undertones. On the nose, fruity notes of cherry and watermelon are deepened by savory green herbs like sage and chaparral. The palate is rich but taut, with flavors of Maraschino cherry, yellow plum, and wild strawberry, complete with the fruit and leaves. A hint of tannin focuses the long finish, leaving a lingering impression of plum skin and sweet spice. A rosé to convert people who don't think pink wines can be serious. Drink before the end of 2027.

**PRODUCTION NOTES**

We harvest Mourvèdre, Grenache, Counoise, and Cinsaut together and co-ferment them (on their skins) in a single stainless steel fermenter. After 24-36 hours, we draw about 800 gallons of juice off the blend, and ferment it dry away from the skins. These lots are then supplemented with saignées (bleedings) from other Mourvèdre, Grenache, Counoise, and Cinsaut lots in the cellar. The blend was fermented using native yeasts in stainless steel, then let settle and cold stabilized before bottling in January 2025.

The grapes for Dianthus were grown on our Regenerative Organic Certified™ and biodynamic estate vineyard.

The 2025 vintage began dry but finished wet, with two-thirds of the winter's precipitation coming in February and March. That late rain delayed budbreak and allowed us to dodge any spring frosts. The summer was warm but rarely hot, with the fewest 100° days in our history. Harvest began at a normal time frame but cool temperatures in September and October slowed down harvest. We navigated two early rain events without damage and finished an extended but unhurried harvest in early November. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2025 has all the hallmarks of a blockbuster year.

**APPELLATION**

Adelaida District  
Paso Robles

**BLEND**

42% Mourvèdre  
40% Grenache  
13 Counoise  
5% Cinsaut

14.0% Alcohol by Volume

999 Cases Produced

**FOOD PAIRINGS**

Salmon  
Sushi  
Anchovies  
Sausages  
Fried chicken  
Mediterranean tapas

