

2025
PATELIN DE TABLAS ROSÉ



APPELLATION

Paso Robles

BLEND

71% Grenache
21% Mourvèdre
5% Vermentino
3% Counoise

13.5% Alcohol by Volume

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, with a small addition of the white grape Vermentino. The wine incorporates fruit from seven 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, spice from Counoise, and citrusy lift from Vermentino -- a white grape that is increasingly important in many Provence rosés.

TASTING NOTES

A pretty pale peach color. On the nose, expansive aromatics of nectarine, orange blossom, pink grapefruit and chalky minerals. The mouth is juicy up front, with flavors of apricot and strawberry, brightening in the mid-palate to yellow plum and lemon drop. The wine has great tension, with a mouth-watering line of acidity lingering through the long, strawberry and watermelon-laced finish.

PRODUCTION NOTES

Grapes for the Patelin de Tablas Rosé are sourced from five Paso Robles sub-appellations. Three are rich in limestone: the warmer, higher-elevation Adelaida District near Tablas Creek, the cool, coastal-influenced Templeton Gap to our south, and El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity. The moderate-to-warm Geneseo and San Miguel Districts further east and north produce grapes with generous fruit and spice.

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.

The bulk of the Patelin de Tablas Rosé is Grenache, supplemented with Mourvèdre, Counoise, and Vermentino to provide some deeper fruit tones and additional spice. 90% of the wine was picked and direct-pressed into stainless steel tanks with no skin contact beyond the time in the press. The remaining 10% was destemmed then soaked for 12 hours, pressed, and added to the direct-press lots to provide a hint of color and a redder fruit profile. Only native yeasts were used in the fermentation. After fermentation, the wines were blended, cold-stabilized, filtered, and bottled in January 2026.

VINEYARD SOURCES

32% Grenache from San Miguel (San Miguel District)
21% Mourvèdre from Dry Creek (Geneseo District)
20% Grenache from Templeton Preserve (El Pomar District)
11% Cinsaut from the Tablas Creek estate vineyard (Adelaida District)
8% Grenache from the Tofino Estate (Adelaida District)
5% Vermentino from Duas Terras (Geneseo District)
3% Counoise from Red Door Ranch (Templeton Gap District)