

TABLAS CREEK VINEYARD

PATELIN DE TABLAS 2012



The Tablas Creek Vineyard Patelin de Tablas is a blend of four red Rhône varietals: 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, with the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre and a small addition of Counoise for complexity.

Grapes for the Patelin de Tablas are sourced from four regions in Paso Robles. Three are limestone-rich: the warmer, higher-elevation Adelaida Hills 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 Estrella District, whose mixed sandy loam soils produce juicy, darkly-fruited Syrah.

The 2012 vintage was a classic Paso Robles vintage, warm and sunny, but with above-average yields thanks to average winter rainfall and the frost-reduced 2011 crop. Despite the warm summer, ripening was slowed due to the healthy crop levels, and harvest at a normal time under ideal conditions, starting in early September and finishing in late October. Harvest for the Patelin began with our first lots of Syrah from Estrella Farms on September 6th and concluded with our last lots of Mourvedre from Briarwood, Hollyhock and Chequera the week of October 20th. The various lots from Tablas Creek were harvested between September 10th and October 30th.

All varietals for the Patelin de Tablas were destemmed and fermented in open-top and closed stainless steel fermenters as well as 1500-gallon oak upright casks. Only native yeasts were used. After fermentation, the wines were racked and blended, aged in a mix of stainless steel and 1200-gallon oak foudres, and bottled in August 2013.

Tasting Notes

The 2012 Patelin de Tablas marries the spice, mineral and structure of Syrah with the generous fruit of Grenache, the backbone of Mourvedre and the brightness of Counoise. Drink it now or over the next decade.

TECHNICAL NOTES

53% Syrah
27% Grenache
18% Mourvèdre
2% Counoise

13.8% Alcohol by Volume
6500 Cases Produced

FOOD PAIRINGS

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

VINEYARD SOURCES

- 22% Syrah from Estrella Farms (Estrella District)
- 18% Syrah from Hammond-Crossland (Estrella District)
- 11% Grenache and Tablas-clone Mourvèdre from Briarwood Vineyard (Templeton Gap)
- 11% Tablas-clone Mourvèdre from Hollyhock Vineyard (Templeton Gap)
- 7% Syrah and Mourvèdre from the biodynamically-farmed Chequera Vineyard (Templeton Gap)
- 7% Mourvèdre, Grenache and Counoise from the Tablas Creek certified organic estate vineyard
- 6% Tablas-clone Grenache, Syrah and Counoise from Self Family Vineyard (El Pomar)
- 6% Tablas-clone Syrah and Grenache from Starr Ranch (Adelaida Hills)
- 4% Grenache from Colina d'Oro Vineyard (El Pomar)
- 3% Grenache from Catherine's Vineyard (El Pomar)
- 2% Grenache from Paso de Record (Estrella District)
- 2% Grenache from Sosnove Vineyard (Estrella District)
- 1% Syrah from Davis Vineyard (Templeton Gap)

