

# TABLAS CREEK VINEYARD

## PATELIN DE TABLAS BLANC 2011



### VINEYARD SOURCES

- 22% Tablas-clone Grenache Blanc from Catherine's Vineyard in the limestone-rich El Pomar region of Templeton
- 17% Viognier from the biodynamically-farmed Chequera Vineyard in the cool Templeton Gap
- 14% Tablas-clone Viognier and Roussanne from Paso Ridge Vineyard in El Pomar
- 11% Viognier from Hidden Valley Vineyard in the Templeton Gap
- 8% Tablas-clone Roussanne, Marsanne and Grenache Blanc from the Edward Sellers Vineyard in the Templeton Gap
- 6% Viognier from Paso Uno Vineyard in El Pomar
- 5% Tablas-clone Grenache Blanc from La Vista Vineyard in the Adelaida Hills just east of Tablas Creek.
- 5% Roussanne from the certified organic Tablas Creek estate vineyard.
- 4% Tablas-clone Grenache Blanc from the Dawson's Creek Vineyard in El Pomar
- 4% Tablas-clone Grenache Blanc from Burbank Ranch in El Pomar
- 4% Tablas-clone Grenache Blanc from Briarwood Vineyard in the Templeton Gap

The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of four white Rhône varietals: Grenache Blanc, Viognier, Roussanne, and Marsanne. The wine incorporates fruit from eleven top Rhône 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 added for floral, tropical aromatics, and small additions of Roussanne and Marsanne for structure.

The 2011 vintage was our second consecutive winter with healthy rainfall, but yields were dramatically reduced by two nights of frost on April 8th and 9th, impacting particularly Viognier and Grenache Blanc. Despite the low crop loads, ripening was slow due to a very cool summer, and harvest was roughly three weeks later than normal. Warm, sunny weather during harvest allowed the later-ripening varieties to reach full maturity. The long hangtime and low yields combined to produce fruit with notable richness balanced by higher than usual acidity, all at low alcohol levels. The grapes were harvested between September 15th and November 5th.

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 March 2012

The 2011 Patelin de Tablas Blanc shows fruity, floral aromas of honeysuckle, apricot and candied grapefruit, with a spicy mineral note emerging with air. In the mouth it's mouth-filling with peach and lemon zest flavors and a creamy texture, but kept fresh by vibrant acids. The finish is long, rich and clean, with lingering flavors of peach and mineral. Drink now and for the next 2-3 years.

### TECHNICAL NOTES

45% Grenache Blanc  
34% Viognier  
18% Roussanne  
3% Marsanne

13.5% 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 salsa

