

Patelin de Tablas Blanc 2014



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 six 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 2014 vintage was the result of three years of drought and our earliest-ever beginning to the growing season. The summer was warm but without serious heat spikes, and our coolest August in a decade slowed ripening at a critical period. When it warmed back up in September, the fruit tumbled in, and we finished in mid-October, about two weeks earlier than normal. The result was a vintage with excellent concentration balanced by good freshness, which should be vibrant and powerful young, and should age beautifully.

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 May 2015.

Tasting Notes

The 2014 Patelin de Tablas Blanc leaps out of the glass with aromas of pineapple, ginger, quince, and pink grapefruit, with a briny mineral note emerging with air. In the mouth it's luscious with fresh pineapple, nectarine, honeycomb and clove oil flavors, kept refreshing by vibrant acids. The finish is long, rich and dry, with lingering flavors of watermelon rind, sea spray and lemon zest. Drink now and for the next 2-3 years.

Technical Notes

49% Grenache Blanc
31% Viognier
12% Roussanne
8% Marsanne

13.3% Alcohol by Volume
3200 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

Vineyard Sources

- 27% Grenache Blanc from **Paso Ono Vineyard** in El Pomar
- 26% Viognier from **Fralich** in El Pomar
- 17% Marsanne and Roussanne from **Cass Vineyard** in El Pomar
- 16% Grenache Blanc from **Coyote Moon Vineyard**
- 8% Roussanne and Marsanne from the **Tablas Creek** certified organic estate vineyard
- 6% Tablas-clone Grenache Blanc from **Dawson's Creek Vineyard** in El Pomar