

TABLAS CREEK VINEYARD

PATELIN DE TABLAS ROSÉ 2012



TECHNICAL NOTES

75% Grenache
20% Mourvèdre
5% Counoise

14.0% alcohol by volume
1250 cases produced

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. The wine incorporates fruit from five 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 darker fruit, structure and spice from Mourvèdre and Counoise.

Grapes for the Patelin de Tablas Rosé are sourced from three limestone-rich regions of Paso Robles: 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.

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.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. This was supplemented with saignée lots (bleedings) from Mourvedre and Counoise in the cellar to provide some color and structure. Only native yeasts were used in the fermentation. After fermentation, the wines were blended and cold-stabilized, and bottled in March 2013.

The 2012 Patelin de Tablas Rosé has a nose of the wild strawberry, rose petals and citrus. In the mouth, it shows the generous red fruit of Grenache kept clean by vibrant acidity and a spiced citrus note that comes out on the long finish. Drink, chilled, in the next year or two.

Vineyard Sources

- 31% Grenache and Tablas-clone Mourvèdre from Briarwood Vineyard (Templeton Gap)
- 19% Mourvedre, Grenache and Counoise from the Tablas Creek certified organic estate vineyard
- 19% Tablas-clone Grenache from Starr Ranch (Adelaida Hills)
- 19% Grenache from Catherine's Vineyard (El Pomar)
- 12% Grenache from Self Family Vineyard (El Pomar)

