



PATELIN DE TABLAS BLANC 2016



The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of five white Rhône varietals: Grenache Blanc, Viognier, Roussanne, Marsanne and Clairette Blanche. The wine incorporates fruit from nine top Rhone 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 2016 vintage, while still marked by drought, saw better rainfall than the four previous years, and the vineyards showed good health through most of the growing season. That season started with a very early budbreak and continued warm weather spurred our earliest-ever beginning to harvest, on August 18th. But beginning mid-August, three cool weeks slowed the ripening for all but our earliest grapes, and allowed them to reach flavor and phenolic maturity with slightly above-average hang time. The resulting vintage shows excellent concentration but is also quite approachable, with open-knit textures and appealing juiciness.

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 2017.

The 2016 Patelin de Tablas Blanc is intensely Rhone-like on the nose, with notes of nectarines, pineapple, jasmine, and sweet spice. In the mouth, it's electric with passion fruit, peach pit, and lime zest flavors, saline and crushed rock on the mid-palate, with mouth-watering acidity softening into creamy richness on the finish, leaving lingering flavors of sweet spice. Drink now and for the next 2-3 years.

TECHNICAL NOTES

52% Grenache Blanc
24% Viognier
12% Roussanne
9% Marsanne
3% Clairette Blanche

13% Alcohol by Volume
3000 Cases Produced

FOOD PAIRINGS

Seafood cooked with garlic & white wine
Green salads with avocado & citrus dressing
Lemon chicken
Scallops
Light-fleshed fish with tropical salsa