

PATELIN DE TABLAS BLANC

2017



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 2017 vintage saw our drought end with a bang, as we received 43 inches of rain and saw our rainiest month ever in January. The wet soils delayed budbreak to a normal time frame, and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn't seen in years. The summer began relatively cool, but was punctuated by two heat spikes, one in early July and the other in late August, that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

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 2018.

The 2017 Patelin de Tablas Blanc is intensely Rhone-like on the nose, with notes of honeysuckle, spiced pear, nectarine, spearmint, and sweet spice. In the mouth, it's lush but vibrant with peach pit, honeycrisp apple, and orange zest flavors, and a saline mid-palate. Bright acidity softens into creamy richness on the finish, leaving lingering flavors of sweet spice. Drink now and for the next 2-3 years.

TECHNICAL NOTES

44% Grenache Blanc
 29% Viognier
 12% Marsanne
 12% Roussanne
 3% Clairette Blanche

13% Alcohol by Volume
 4260 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