

PATELIN DE TABLAS
2017



The Tablas Creek Vineyard Patelin de Tablas is a blend of four red Rhône varietals: Syrah, Grenache, Mourvèdre and Counoise. The wine incorporates fruit from several of the top Rhône vineyards in Paso Robles, each vineyard selected for its quality. Like many red wines from the Rhône Valley, it is based on the dark fruit, mineral and spice of Syrah, with the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre and a small addition of Counoise for complexity.

Grapes for the Patelin de Tablas are sourced from four regions in Paso Robles. Three are limestone-rich: 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. We also source fruit from the warmer heartland of the Paso Robles AVA: the Estrella District, whose mixed sandy loam soils produce juicy, darkly-fruited Syrah.

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 were fermented in a mix of upright oak fermenters and stainless steel tanks and aged in wooden uprights, it was bottled in July 2018 and has been aging in bottle since..

A lovely nose, very Syrah, of pine forest, pancetta, blackberry, and dried herbs. The mouth is juicier than the nose suggests, with smoky blackberry, licorice root, crushed rock, and saddle leather, with chalky tannins and flavors of black cherry and freshly turned earth that come out on the finish. Delicious now, but still fleshing out, and with the substance and balance to age for up to a decade.

TECHNICAL NOTES

48% Syrah
 32% Grenache
 4% Counoise
 16% Mourvedre

13.0% Alcohol by Volume
 3580 Cases Produced

FOOD PAIRINGS

Grilled meats
 Pastas with meat sauces
 Roast pork loin
 Beef stews
 Beef or pork stir fries