

PATELIN DE TABLAS ROSÉ 2016



The Tablas Creek Vineyard Patelin de Tablas Rosé is a rosé blend in the tradition of Provence, produced from four red Rhône varietals: Grenache, Mourvèdre, Counoise, and Syrah. The wine incorporates fruit from eight 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 deeper red fruit and structure from Mourvèdre and Counoise, and spice from Syrah.

Grapes for the Patelin de Tablas Rosé are sourced from seven Paso Robles appellations. Four are rich in limestone: the warmer, higher-elevation Adelaida District near Tablas Creek, the cool, coastal-influenced Templeton Gap and Willow Creek districts to our south, and the moderate, hilly El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity. Three other regions (the moderate Creston area east of Templeton and the warmer Estrella and Geneseo heartland areas of Paso Robles) bring generous fruit and spice.

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.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. The small Syrah component was treated similarly. These were supplemented with saignée lots (bleedings) from Mourvèdre 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 February 2017.

The 2016 Patelin de Tablas Rosé is a pretty light peach color. On the nose are spicy aromatics of nectarine, grapefruit pith, yellow roses, and petrichor. The mouth is bright with flavors of yellow peach and raspberry, with mouthwatering acidity giving focus to a long finish with flavors of lemon drop and salty minerality. Drink now and over the next year.

TECHNICAL NOTES

73% Grenache
17% Mourvedre
6% Counoise
4% Syrah

13% Alcohol by Volume
3000 Cases Produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried Chicken
Mediterranean tapas