



PATELIN DE TABLAS ROSÉ 2022



APPELLATION

Paso Robles

BLEND

67% Grenache
21% Mourvèdre
9% Counoise
3% Vermentino

12.5% Alcohol by Volume

3360 Cases produced

FOOD PAIRINGS

- Salmon
- Sushi
- Anchovies
- Sausages
- Fried Chicken
- Mediterranean tapas

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, with an addition of Vermentino. The wine incorporates fruit from ten 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 spice from Counoise. Many Provence rosés incorporate small amounts of Vermentino -- a white grape -- for citrusy lift and we are doing so for the first time this vintage.

TASTING NOTES

A pretty light peach color. On the nose, bright aromatics of mandarin orange, cherry blossom, wild strawberry, and chalky minerals. The mouth is bursting with yellow plum and nectarine, salty minerality, bright acids, and a lingering finish with notes of sea spray and citrus pith. Drink over the next year or two.

PRODUCTION NOTES

Grapes for the Patelin de Tablas Rosé are sourced from six Paso Robles appellations. Three are rich in limestone: the warmer, higher-elevation Adelaida District 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 moderate-to-warm Creston, Geneseo, and Estrella areas east of Templeton produce grapes with generous fruit and spice.

The 2022 vintage was our third year of drought, but because the rain that we received came early, the vines showed good health though with cluster counts down by about 15%. Two frost events, one in April and one in May, reduced yields further. A cool first half of the summer was followed by our hottest-ever August and September, producing an early start and an even earlier finish to harvest. The vintage's extremely low yields produced concentrated flavors, noteworthy texture, and intense fruit.

The bulk of the Patelin de Tablas Rosé is Grenache, supplemented with Mourvèdre, Counoise, and Vermentino to provide some deeper fruit tones and additional spice. 80% of the wine was picked and direct-pressed into stainless steel tanks with no skin contact beyond the time in the press. The remaining 20% was picked cold, early in the morning or at night, then de-stemmed and let soak for the work day to provide some color and structure. After about 12 hours, these lots were pressed and added to the direct-press lots. Only native yeasts were used in the fermentation. After fermentation, the wines were blended and cold-stabilized, and bottled in January 2022.

VINEYARD SOURCES

- 31% Grenache from Whalerock (Templeton Gap District)
- 23% Grenache from Lotierzo (Creston)
- 13% Grenache and Mourvèdre from Hollyhock (El Pomar District)
- 9% Mourvedre from Paso Ridge (Estrella District)
- 5% Counoise from Clautiere (Geneseo District)
- 5% Grenache from Derby (Templeton Gap District)
- 5% Grenache from Rails Nap (Geneseo District)
- 4% Counoise from Red Door Ranch (Templeton Gap District)
- 3% Vermentino from Duas Terras (Geneseo District)
- 2% Grenache and Mourvedre from the Tablas Creek estate vineyard

