



PATELIN DE TABLAS
ROSÉ 2018



The 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. The wine incorporates fruit from nine 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.

Grapes for the Patelin de Tablas Rosé are sourced from four 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 area east of Templeton produces grapes with generous fruit and spice.

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

The bulk of the Patelin de Tablas Rosé is Grenache, picked and direct-pressed into stainless steel tanks with minimum skin contact. 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 2019.

TECHNICAL NOTES

76% Grenache
20% Mourvèdre
4% Counoise

13.0% Alcohol by Volume
2690 Cases produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried Chicken
Mediterranean tapas

The 2018 Patelin de Tablas Rosé is a vibrant light peach color. On the nose are spicy aromatics of nectarine, grapefruit pith, sea spray, and crushed rock. The mouth is bright with flavors of yellow raspberry and blood orange, with mouthwatering acidity giving focus to a long finish with flavors of lemon drop, briny mineral, and a little rose petal florality. Drink now and over the next year.