

## PATELIN DE TABLAS

2016



### TECHNICAL NOTES

52% Syrah  
31% Grenache  
11% Counoise  
6% Mourvedre

13.5% Alcohol by Volume  
3090 Cases Produced

### FOOD PAIRINGS

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

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 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.

All varietals for the Patelin de Tablas were destemmed and fermented in open-top and closed stainless steel fermenters as well as 1500-gallon oak upright casks. Only native yeasts were used. After fermentation, the wines were racked and blended, aged in 1500-gallon oak upright casks, and bottled in July 2017.

The 2016 Patelin de Tablas has a darkly fruity, Syrah-driven nose of black cherry, blackberry, pepper spice, meat drippings, and pipe tobacco, with a little sweet anise spice providing lift. The mouth shows a balance of fruitier and more savory notes, with cool, minty, cherry skin flavors and notes of pine forest and wood smoke that emerge with air. Chalky tannins provide structure and confidence that while the wine is delicious now, it has the substance and balance to age for up to a decade.