



PATELIN DE TABLAS BLANC 2024



APPELLATION

Paso Robles

BLEND

40% Grenache Blanc
29% Viognier
10% Vermentino
8% Roussanne
7% Marsanne
6% Picpoul Blanc

FOOD PAIRINGS

Seafood cooked with garlic and white wine
Green salads with avocado and citrus dressing
Lemon chicken
Scallops
Light-fleshed fish with tropical salsa

TECHNICAL NOTES

13.5% Alcohol by Volume
4500 Cases Produced

The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of six white Rhône and Rhone-adjacent varieties: Grenache Blanc, Viognier, Roussanne, Marsanne, Vermentino, and Picpoul Blanc with fruit from sixteen top Rhone vineyards in Paso Robles, each vineyard selected for its quality. Like many white wines from the Southern Rhône, it is based on the crisp acids and rich mouthfeel of Grenache Blanc, with Viognier for floral, tropical aromatics and luscious stone fruit flavors, Roussanne and Marsanne for structure and spice, and additions of Vermentino and Picpoul Blanc for brightness and texture.

TASTING NOTES

A high-toned nose with tropical fruit and spice at the fore, showing notes of camphor, lemongrass, mandarin, and pineapple. The mouth shows kiwi and fresh apricot fruit, then bright pithy acids and chalky minerals. Drink now and over the next five years.

PRODUCTION NOTES

The 2024 vintage began with second consecutive wet winter, giving the vines good reserves for the growing season. After a normal budbreak and a cool first half of the summer, those reserves were tested by our warmest-ever July and above-average temperatures through October. That led to a compressed harvest that was largely done by the second week of October and yields roughly 20% below our long-term averages. The low yields and warm year combined to produce fruit with intense flavors and noteworthy vibrancy.

All varietals for the Patelin de Tablas Blanc were whole-cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, then bottled in May 2025.

VINEYARD SOURCES

20% Viognier from Shandon Valley (San Juan Creek District)
18% Grenache Blanc and Vermentino from Duas Terras (Geneseo District)
14% Grenache Blanc from Whale Rock (Templeton Gap District)
9% Marsanne and Viognier from Derby (Templeton Gap District)
6% Grenache Blanc from Summerwood (Templeton Gap District)
5% Picpoul Blanc from Rails Nap (Geneseo District)
4% Grenache Blanc from Beckwith (Adelaida District)
4% Roussanne from Adelaida (Adelaida District)
4% Grenache Blanc and Roussanne from Alta Colina (Adelaida District)
4% Grenache Blanc from Templeton Preserve (El Pomar District)
3% Viognier from Paso de Record (Estrella District)
2% Viognier from Triple W Ranch (Adelaida District)
2% Roussanne from Nevarez (Estrella District)
2% Grenache Blanc from New Creations (Templeton Gap District)
2% Picpoul Blanc from Vine Shepherd (Creston District)
1% Viognier from Tablas Creek Vineyard's Regenerative Organic Certified™ estate