



2024 PATELIN DE TABLAS ROSÉ



APPELLATION

Paso Robles

BLEND

68% Grenache
28% Mourvèdre
3% Vermentino
1% Counoise

13.5% Alcohol by Volume

3,646 Cases Produced

FOOD PAIRINGS

Salmon
Sushi
Anchovies
Sausages
Fried chicken
Mediterranean tapas

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, with a small addition of the white grape Vermentino. 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, spice from Counoise, and citrusy lift from Vermentino -- a white grape that is increasingly important in many Provence rosés.

TASTING NOTES

A pretty pale peach color. On the nose, vibrant aromatics of white peach, rose hip, mandarin blossom, and broken rock. The mouth is lovely with flavors of fresh apricot, sweetgrass, and all the parts of a wild strawberry patch, from fruit to leaves to flowers. The long, peachy finish shows notes of salted grapefruit, lemongrass, and sea spray.

PRODUCTION NOTES

Grapes for the Patelin de Tablas Rosé are sourced from six Paso Robles sub-appellations. Four 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 Willow Creek to our south and El Pomar to our south-east. These regions provide structured, mineral-laced fruit and excellent acidity. The moderate-to-warm Geneseo and San Miguel Districts further east and north produce grapes with generous fruit and spice.

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.

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. 90% of the wine was picked and direct-pressed into stainless steel tanks with no skin contact beyond the time in the press. The remaining 10% was destemmed then soaked for 12 hours, pressed, and added to the direct-press lots to provide a hint of color and a redder fruit profile. Only native yeasts were used in the fermentation. After fermentation, the wines were blended, cold-stabilized, filtered, and bottled in January 2025.

VINEYARD SOURCES

29% Grenache from Whalerock (Templeton Gap District)
28% Mourvèdre from Dry Creek (Geneseo District)
13% Grenache from San Miguel (San Miguel District)
8% Grenache from the Tablas Creek estate vineyard (Adelaida District)
7% Grenache from Templeton Preserve (El Pomar District)
6% Grenache from Compostella (Willow Creek District)
6% Grenache from Rails Nap (Geneseo District)
2% Vermentino from Duas Terras (Geneseo District)
1% Counoise from Red Door Ranch (Templeton Gap District)