

PATELIN DE TABLAS 2023



The Tablas Creek Vineyard Patelin de Tablas is a Paso Robles take on a classic Rhône blend: 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. To that Syrah, we incorporate the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre, and small additions of Counoise for complexity.

TASTING NOTES

A pretty, savory nose of black pepper and teriyaki marinade. Lovely on the palate with black fruit and black licorice in front, leavened by plum skin acids and a finish with sweet sarsaparilla and smoky oolong tea notes. It is somehow both serious and playful and should be a great introduction for people into the category of California Rhone-style blends.

PRODUCTION NOTES

Grapes for the Patelin de Tablas are sourced from four regions in Paso Robles. Three are limestone-rich: 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. We also source fruit from the warmer heartland of the Paso Robles AVA: the Geneseo District, whose mixed sandy loam soils produce juicy, vibrant Syrah and Mourvedre.

The 2023 vintage began with our wettest-ever winter, replenishing groundwater and delaying budbreak. It continued with our coolest growing season in more than a decade, which combined with the late start to produce a harvest roughly a month later than most recent years, beginning in mid-September and not concluding until mid-November. Warm, sunny weather starting in October allowed the later-ripening varieties to reach full maturity. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2023 has all the hallmarks of a blockbuster year.

All varietals for the Patelin de Tablas were fermented in a mix of upright oak fermenters and stainless steel tanks and aged in 1500-gallon oak upright tanks for another six months before bottling in July 2024.

APPELLATION

Paso Robles

BLEND

45% Syrah
30% Grenache
23% Mourvedre
2% Counoise

13.0% Alcohol by Volume
7452 Cases produced

FOOD PAIRINGS

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

VINEYARD SOURCES

- 23% Syrah from Westside Ranch (Adelaida District)
- 20% Syrah and Grenache from Bovino (El Pomar District)
- 15% Mourvedre from Paso Ridge (El Pomar District)
- 9% Grenache from Beckwith (Adelaida District)
- 7% Syrah from Rails Nap (Geneseo District)
- 7% Syrah and Grenache from Tofino (Adelaida District)
- 6% Syrah from New Creations (El Pomar District)
- 4% Mourvedre from Dry Creek (Geneseo District)
- 4% Mourvedre and Syrah from Hollyhock Vineyard (Templeton Gap)
- 3% Grenache from Tablas Creek Regenerative Organic Certified™ estate vineyard
- 2% Counoise from Red Door Ranch (Templeton Gap)