



PATELIN DE TABLAS BLANC 2022



APPELLATION

Paso Robles

BLEND

49% Grenache Blanc
22% Viognier
10% Marsanne
10% Vermentino
4% Roussanne
3% Picpoul Blanc
2% Bourboulenc

12.5% Alcohol by Volume
4080 Cases produced

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

The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of seven white Rhône and Rhone-adjacent varieties: Grenache Blanc, Viognier, Marsanne, Vermentino, Roussanne, Picpoul, and Bourboulenc, with fruit from eight 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, Picpoul, and Bourboulenc for brightness and texture.

TASTING NOTES

A nose equally balanced between Grenache Blanc's mineral and citrus and Viognier's stone fruit and white flowers, with additional notes of petrichor and peppery spice. On the palate, luscious flavors of stone fruit and lemon custard lifted by persistent chalky minerality and vibrant acids. The long finish brings back notes of white grapefruit, jasmine, and a briny sea spray minerality.

PRODUCTION NOTES

The 2022 vintage was our third year of drought, but because the rain that we received came early, the vines showed good health though with cluster counts down by about 15%. Two frost events, one in April and one in May, reduced yields further. A cool first half of the summer was followed by our hottest-ever August and September, producing an early start and an even earlier finish to harvest. The vintage's extremely low yields produced concentrated flavors, noteworthy texture, and intense fruit.

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 2023.

VINEYARD SOURCES

- 27% Viognier, Grenache Blanc, and Marsanne from Derby in Templeton Gap District
- 25% Grenache Blanc from Windfall Farms in Creston District
- 19% Viognier, Grenache Blanc from New Creations in El Pomar District
- 10% Vermentino from Duas Terras in Geneseo District
- 9% Grenache Blanc from Nevarez in Estrella District
- 4% Roussanne from Creston Ridge in El Pomar District
- 3% Picpoul Blanc from Rails Nap in Geneseo District
- 3% Grenache Blanc and Bourboulenc from Tablas Creek Vineyard Regenerative Organic Certified™ estate

