Tablas Creek Vineyard

Patelin de Tablas Blanc 2010

The Tablas Creek Vineyard *Patelin de Tablas Blanc* is a blend of four white Rhône varietals: Grenache Blanc, Viognier, Roussanne, and Marsanne. The wine incorporates fruit from five 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 added for floral, tropical aromatics, and small additions of Roussanne and Marsanne for structure.

The sources for the *Patelin de Tablas Blanc* grapes are:
* Viognier from the biodynamically-farmed Chequera Vineyard
* Tablas-clone Roussanne, Marsanne and Grenache Blanc from the Edward Sellers Vineyard
* Tablas-clone Grenache Blanc from the Dawson's Creek Vineyard
* Tablas-clone Grenache Blanc from Catherine's Vineyard
* Grenache Blanc from the Tablas Creek estate vineyard.

The 2010 vintage saw healthy rainfall after three years of drought. The ample early-season groundwater and a lack of spring frosts produced a good fruit set. A very cool summer delayed ripening by roughly three weeks; the long hangtime and cool temperatures combined to produce fruit with intense flavors at low alcohol levels.

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, and bottled in February 2011.

The 2010 *Patelin de Tablas Blanc* is a blend in the style of French Cotes du Rhone whites, with flavors of lemon and mineral, a hint of tropicality from the Viognier, and a long finish with surprising richness.

TECHNICAL NOTES

55% Grenache Blanc
33% Viognier
10% Roussanne
7% Marsanne

13.5% Alcohol by Volume
2700 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