

PATELIN DE TABLAS

2015



TECHNICAL NOTES

51% Syrah
31% Grenache
14% Mourvedre
4% Counoise

14.2% Alcohol by Volume
4500 Cases Produced

FOOD PAIRINGS

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

The Tablas Creek Vineyard Patelin de Tablas is a blend of four red Rhône varietals: 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, with the brightness and fresh acidity of Grenache, the structure and meatiness of Mourvèdre and a small addition of Counoise for complexity.

Grapes for the Patelin de Tablas are sourced from four regions in Paso Robles. Three are limestone-rich: the warmer, higher-elevation Adelaida Hills 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 Estrella District, whose mixed sandy loam soils produce juicy, darkly-fruited Syrah.

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced an early start to harvest but required multiple passes through most vineyard blocks during a long, drawn-out picking season. Yields were down as much as 50% in early-ripening grapes like Syrah, while later grapes like Mourvedre were only down slightly. The result was a vintage with excellent concentration but unusually good acids, and wines with dramatic aromas, texture, and intensity.

All varietals for the Patelin de Tablas were destemmed and fermented in open-top and closed stainless steel fermenters as well as 1500-gallon oak upright casks. Only native yeasts were used. After fermentation, the wines were racked and blended, aged in 1500-gallon oak upright casks, and bottled in July 2016.

The 2015 Patelin de Tablas has a savory, dark, Syrah-driven nose of blackberries, crushed rock, menthol and saddle leather, with a little sweet lift like honey graham crackers. The mouth shows black cherry, loam, and pepper spice, with chalky tannins and flavors of cranberry and freshly turned earth that come out on the finish. Delicious now, but with the substance and balance to age for up to a decade.