

Tablas Creek,
Patelin de Tablas Rouge 2018
Paso Robles, California, USA



Grape Varieties	40% Syrah 33% Grenache 21% Mourvèdre 3% Terret 3% Counoise
Winemaker	Neil Collins
Closure	Screwcap
ABV	13%
Residual Sugar	2.2g/L
Acidity	5.6g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Tablas Creek was established in 1987 by two leading wine families: the Perrin family, founders of Château de Beaucastel and the Haas family, owners of the US importer Vineyard Brands. After many years travelling the States together to promote the Perrin wines they agreed that California's Mediterranean climate was ideally suited to the Rhône's native grape varieties. In 1989, they purchased a 50-hectare parcel in west Paso Robles. The team imported cuttings from the Beaucastel estate and established their own nursery, with grafting facilities, to propagate their cuttings which were used to replant their vineyards. The estate has been certified organic since 2003 and biodynamic since 2017. Reinforcing the estate's commitment to sustainability, Tablas Creek became the first winery to attain Regenerative Organic Certification in 2020. Their intention is to ensure the purest vineyard and vintage expression.

VINEYARDS

'Patelin' is French slang for 'neighbourhood'. The 'Patelin de Tablas' wines are produced from fruit sourced from numerous, small neighbouring vineyards that Tablas Creek know and respect. All of the sites were planted with cuttings from the Tablas Creek nursery and are farmed sustainably. The different parcels experience the cool coastal breezes of the Templeton Gap and high-altitude influence of El Palomar, as well as the warmer inland temperatures of the Estrella district. These sites provide structured, mineral-laced fruit and excellent acidity.

VINTAGE

The 2018 vintage saw an almost ideal balance of vine health and stress. The rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued, punctuated by a six-week heat wave in July and early August. Temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing them to pick without weather constraints and producing fruit with intense flavours and balanced acidity.

VINIFICATION

All varietals were fermented individually in a mix of upright oak fermenters and stainless steel tanks. The wine was blended in the early spring of 2019 and aged in wooden upright fermenters until being bottled in July 2019.

TASTING NOTES

It has a Syrah-driven nose with aromas of black olive, liquorice and woodsmoke. On the palate, it displays a juicy core of spiced blackberry and plum. The finish is refreshing with bright acidity and fine-grained tannins.