

Tablas Creek,
Patelin de Tablas Blanc 2019
Paso Robles, California, USA



Grape Varieties	35% Grenache Blanc
	25% Roussanne
	19% Viognier
	14% Marsanne
	7% Clairette

Winemaker	Neil Collins
Closure	Screwcap
ABV	13%
Residual Sugar	4.7g/L
Acidity	5.9g/L
Wine pH	3.29
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 2019 vintage's ample rainfall and cool first half of summer delayed budbreak and flowering. The warm second half of harvest produced ideal ripening conditions and intense flavours. The resulting harvest was completed under great conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

VINIFICATION

All varietals were whole bunch pressed and fermented in stainless-steel tanks to preserve their bright and crisp aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in August 2020.

TASTING NOTES

The 2019 Patelin de Tablas Blanc is intensely Rhône-like on the nose, with notes of honeysuckle, orange zest, anise, and crushed rock. In the mouth, it's lush but vibrant with mandarin orange, nectarine, white flowers, and a saline mid-palate. The long, zesty finish shows citrus pith and sea spray minerality, with a lingering orange blossom note.