



Grape Varieties	54% Grenache Blanc 29% Viognier 9% Marsanne 7% Roussanne 1% Bourboulenc
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Closure	Screwcap
ABV	12.5%
Residual Sugar	1.6g/L
Acidity	5.3g/L
Wine pH	3.36
Bottle Sizes	75cl
Notes	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 2021 vintage came after a cold, relatively dry winter, the exception being a heavy storm in late January. The cold, dry winter produced a fruit set with smaller bunches and berries. Yields were also down about 25% compared to the average. The growing season was ideal, with each hot spell of weather followed by a cool period that allowed the vines to recover. This combined with the low yields to produce excellent fruit intensity, as well as the estate's highest average acids since 2011. It has all the hallmarks of an exceptional vintage.

VINIFICATION

All varieties were whole bunch pressed and fermented in stainless-steel tanks to preserve their bright and crisp aromatics. Only indigenous yeasts were used. After fermentation, the wines were racked and blended, and bottled in May 2022.

TASTING NOTES

The 2021 Patelin de Tablas Blanc is floral and buttery on the nose with aromas of orange blossom and white peach. On the palate, the Grenache Blanc component comes to the fore with notes of pineapple, preserved lemon and white flowers, framed by vibrant acidity and creamy texture. The finish is pure, but intense.