

Tablas Creek,
Patelin de Tablas Rouge 2022
Paso Robles, California, USA



Grape Varieties	54% Syrah 29% Grenache 13% Mourvèdre 3% Counoise 1% Terret
Winemaker	Neil Collins
Closure	Screwcap
ABV	13%
Residual Sugar	2.2g/L
Acidity	5.3g/L
Wine pH	3.69
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 2022 vintage was the third year of drought. Luckily, the rain the region did receive came early, so the vines remained healthy throughout the season, though cluster counts were reduced by about 15%. Summer started off mild, but August and September reached record high temperatures which led to an early start, and even earlier finish to harvest. The vintage's low yields produced concentrated flavours, excellent texture, and intense fruit.

VINIFICATION

All varieties were fermented using only indigenous yeasts in a mix of upright oak fermenters and stainless steel tanks. The wine was aged in large upright oak tanks for six months before bottling in July 2023.

TASTING NOTES

The nose is intense with aromas of liquorice, blackberry, soy and sweet tobacco. On the palate, black raspberry and pancetta flavours shine through. The finish is long with a bright acid character, chalky tannins, and wild herbal notes.