

PATELIN DE TABLAS BLANC
2023



The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of six white Rhône and Rhone-adjacent varieties: Grenache Blanc, Viognier, Roussanne, Marsanne, Vermentino, and Bourboulenc, with fruit from eight top Rhone vineyards in Paso Robles, each vineyard selected for its quality. Like many white wines from the Southern Rhône, it is based on the crisp acids and rich mouthfeel of Grenache Blanc, with Viognier for floral, tropical aromatics and luscious stone fruit flavors, Roussanne and Marsanne for structure and spice, and additions of Vermentino and Bourboulenc for brightness and texture.

TASTING NOTES

A plush nose equally balanced between Grenache Blanc and Viognier: apricot and ripe pear, oyster shell minerality, and a little pithy note. On the palate, white grapefruit and honeycrisp apple, anise, chamomile, orange oil, and a chalky mineral note on the finish. Lovely acids

PRODUCTION NOTES

The 2023 vintage began with our wettest-ever winter, replenishing ground water and delaying budbreak. It continued with our coolest growing season in more than a decade, which combined with the late start to produce a harvest roughly a month later than most recent years, beginning in mid-September and not concluding until mid-November. Warm, sunny weather starting in October allowed the later-ripening varieties to reach full maturity. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2023 has all the hallmarks of a blockbuster year.

All varietals for the Patelin de Tablas Blanc were whole-cluster pressed, and fermented in stainless steel to emphasize the clean crisp flavors and preserve the aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, then bottled in May 2024.

VINEYARD SOURCES

- 32% Viognier and Grenache Blanc from New Creations in El Pomar District
- 24% Viognier, Grenache Blanc, and Marsanne from Derby in Templeton Gap District
- 19% Grenache Blanc from Summerwood in Templeton Gap District
- 8% Vermentino from Duas Terras in Geneseo District
- 7% Grenache Blanc from Templeton Preserve in El Pomar District
- 7% Roussanne from Nevarez in Estrella District
- 2% Roussanne from Creston Ridge in El Pomar District
- 1% Bourboulenc from Tablas Creek Vineyard's Regenerative Organic Certified™ estate

APPELLATION

Paso Robles

BLEND

50% Grenache Blanc
23% Viognier
10% Roussanne
8% Marsanne
8% Vermentino
1% Bourboulenc

FOOD PAIRINGS

- Seafood cooked with garlic and white wine
- Green salads with avocado and citrus dressing
- Lemon chicken
- Scallops
- Light-fleshed fish with tropical salsa

12.5% Alcohol by Volume
4300 Cases produced