TABLAS CREEK VINEYARD

2025
Patelin de Tablas Blanc



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 Picpoul Blanc with fruit from sixteen 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 Picpoul Blanc for brightness and texture.

TASTING NOTES

A pretty nose of ripe peach, coconut, sarsaparilla, and broken rock. On the palate, open and lovely, with flavors of red delicious apple, white grapefruit, and nectarine, bright pithy acids and chalky minerals, with a little saline note coming out on the finish.

PRODUCTION NOTES

The 2025 vintage began dry but finished wet, with two-thirds of the winter's precipitation coming in February and March. That late rain delayed budbreak and allowed us to dodge any spring frosts. The summer was warm but rarely hot, with the fewest 100° days in our history. Harvest began at a normal time frame but cool temperatures in September and October slowed down harvest. We navigated two early rain events without damage and finished an extended but unhurried harvest in early November. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2025 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 2026.

VINEYARD SOURCES

40% Grenache Blanc and Vermentino from Duas Terras (Geneseo District)
15% Marsanne and Viognier from Derby (Templeton Gap District)
12% Viognier & Grenache Blanc from Beckwith (Adelaida District)
11% Roussanne from Nevarez (Estrella District)
7% Grenache Blanc from Templeton Preserve (El Pomar District)
3% Picpoul Blanc from HMR Vineyard (Adelaida District)
3% Viognier from Wiser Family (Creston District)
3% Picpoul Blanc from Vine Shepherd (Creston District)
2% Viognier from Paso de Record (Estrella District)
2% Viognier from Triple W Ranch (Adelaida District)
2% Grenache Blanc and Roussanne from Tablas Creek Vineyard's Regenerative Organic Certified™ estate

APPELLATION

Paso Robles

BLEND

40% Grenache Blanc
23% Viognier
13% Vermentino
12% Roussanne
6% Marsanne
6% Picpoul Blanc

13.5% Alcohol by Volume
5200 Cases Produced

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