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# BEVX REPORT

October  
2019

## TABLAS CREEK PATELIN DE TABLAS BLANC ADELAIDA DISTRICT 2018

### Analysis

This complex and delicious white is a careful blend of five varietals: 48% Grenache Blanc, 22% Viognier, 12% Marsanne, 13% Roussanne, and 5% Clairette Blanche. I greatly appreciate that the trio of Tablas Creek (white and red Patelin de Tablas, Côtes de Tablas, and Esprit de Tablas) Rhône-inspired blends are not simply an ascending ladder of prices of oak treatments rather each expression is a unique blend. All varietals for the Patelin Blanc were whole-cluster pressed and fermented with native yeasts in stainless steel tanks to preserve the fresh and crisp fruit flavors.



Cool Grade = A | Value Grade = B+

### Tasting Note

Brilliant, medium gold/green color. The nose is moderately intense offering scents of pear and white peach with supporting notes of green apple, spring flowers, kumquat, and wild mint. The palate echoes the nose delivering a ripe orchard fruits-driven core with flavors of ripe orchard fruits with citrus, pineapple, and grapefruit. The finish is long and lingering with citrus zest and green apple skin. Medium-bodied and perfectly balanced with a vibrant yet generous texture.

### How to Enjoy

Sip chilled in a glass as an aperitif or pair it with both simple and complex seafood dishes, poultry, and most anything in a lemon sauce.

Country: USA

Region: California

Appellation: Adelaida District

Varietal: White Blend

Retail Price: \$25

ABV: 13%



95 POINTS

**MORE THAN THE SCORE**

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