

2014 Clos de Gilroy

“Cuvée Particulière”
THE WINE FORMERLY KNOWN AS...

For a long time I went to bed *aioli*, clovèd in nothing but the barest essential oils. The Wine Formerly Known as Clos de Gilroy (TWFKaCdG) pays homage to the quaint, rustic town of Gilroy, the spiritual locus of all matters alliaceous. However, note well, the fruit for this wine does not, despite its name, derive from Gilroy (*Clos*, but no *Cigare*), but instead primarily from the Alta Loma vineyard in Greenfield (a particularly cool site for Grenache), and some truly ancient Mourvèdre vines in the sleepy Sacramento Delta town of Oakley, CA. Grenache is really the star of the show, and exhibits all the hallmarks of exceptional coolth—bright raspberries, red fruit, a strong suggestion of black pepper and mint, a whiff of dark earth, and a supple, lingering finish.

TASTING NOTES

We aim for weapons-grade fruit from our sundry Grenache vineyards, with the intent of producing killer *Cigare*, but sometimes we end up *Clos* (but no *Cigare*). The Alta Loma Vyd. has shown over and over again that it produces incredibly pretty Grenache—spicy, pepper and floral. Beautiful opalescent ruby color with an exceptional spicebox nose: black pepper with hints of clove/gingerbread, bing cherry, red currant and Santa Rosa plum. Maybe slightly more texture than the very soft, plush 2013 vintage. This wine pairs exceptionally well with a range of dishes, not the least being peppered ahi tuna steak. Best served with a slight chill, especially as the weather warms up.

VINEYARD | PRODUCTION NOTES

Bonny Doon Vineyard’s winemaking practice is exceptionally light-handed, with minimal intervention and manipulation. We created the 2014 Clos de Gilroy from hand-harvested grapes deriving from four Central Coast vineyards. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance flavor and color extraction. The must was gently punched down to gently enhance extraction and underwent somewhat extended maceration for greater integration.

VITAL STATISTICS

Varietal Blend:

75% Grenache, 13% Mourvèdre,
4% Syrah, 3% Pinot Noir,
2% Cinsaut, 1% Grenache Blanc,
1% Roussanne, 1% Counoise

Appellation: Monterey County

Alcohol by Volume: 14.1%

TA: 6.3 g/L

pH: 3.6

Production: 3,159 cases

Serving Temperature: 53-55° F

Optimal drinkability:

Drink now-2020



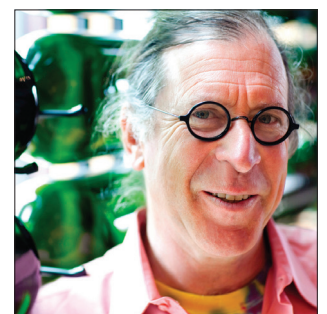
REGION

Central Coast



WINEMAKER

Randall Grahm



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