*F*or a long time I went to bed aïoli, 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 Ventana 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). A somewhat weightier, more powerful Clos de Gilroy than one has typically seen in years past, this is not a shy retiring Marcel Proust, but rather more Marcel Pagnol's blustery César, an assertive but sunny creature of the south. Still plenty spicy, peppery and perfumed, but packing significantly more punch than Gilroys of the past. 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 2015 Clos de Gilroy from hand-harvested grapes deriving from three Central Coast vineyards. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance flavor and color extraction. The must was gently punched doon to gently enhance extraction and underwent somewhat extended maceration for greater integration.

VITAL STATISTICS

Varietal Blend:
    76% Grenache, 24% Mourvèdre
Vineyards:
    40% Ventana, 36% Rancho Solo,
    24% Del Barba
Appellation: Monterey County
Alcohol by Volume: 14%
TA: 5.1 g/L
pH: 3.84
Production: 1,147 cases
Serving Temperature: 53-55º F
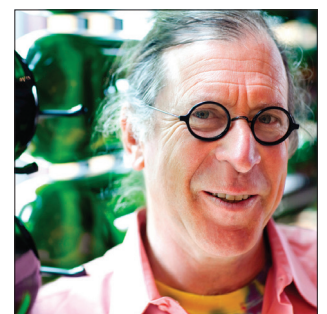Optimal drinkability:
    Drink now-2021

REGION
Central Coast

WINEMAKER
Randall Grahm

BONNY DOON VINEYARD

328 Ingalls Street, Santa Cruz, CA 95060 | U.S.A. | Earth
(831) 425-3625 | sales@bonnydoonvineyard.com
bonnydoonvineyard.com