

2016 Clos de Gilroy

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, but instead primarily from the vivaciously scented Alta Loma vineyard in the Arroyo Seco region of Monterey County, accompanied by equally expressive Grenache from Rancho Solo, located just outside the wind-swept, tumble-weeded town of Soledad. (*Il faut souffrir.*) The blend is completed by some very peppery Syrah from ultra-cool Edna Valley. But, Grenache is really the star of the show, and it exhibits all the hallmarks of exceptional coolth—bright raspberries, red fruit, esp. black currant, with 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 more elegant Clos de Gilroy than one has typically seen in years past, this wine has the elegance of a Proustian *madeleine*, and supports the notion that Grenache is the stylistic analogue (writ South) of Burgundian Pinot noir. This wine is exceptionally spicy, peppery and perfumed, and 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 2016 Clos de Gilroy from hand-harvested grapes deriving from five Central Coast vineyards. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance avor 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:

82% Grenache, 18% Syrah

Vineyards:

34% Alta Loma, 34% Rancho Solo,
18% Wolff, 11% Lief, 3% Shokrian

Appellation: Central Coast

Alcohol by Volume: 13.1%

TA: 5.9 g/L

pH: 3.65

Production: 1,309 cases

Serving Temperature: 53-55° F

Optimal Drinkability:

Drinkable upon release

(June 2017), 5+ years ageability



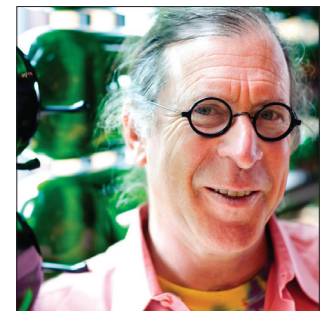
REGION

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

