2017 Clos de Gilroy

"Cuvée Particulière"
The Wine Formerly Known as ...

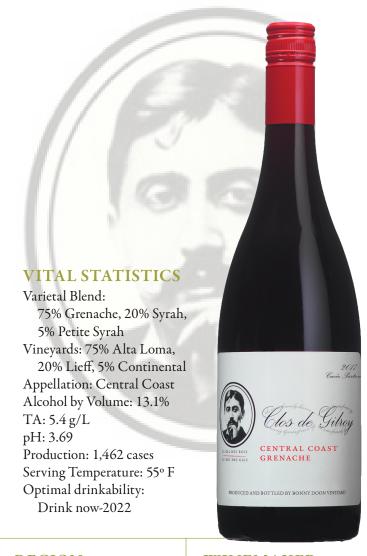
for a long time I went to bed aïoli, clovèd in nothing but the barest essential oils. The Wine Formerly Known as Clos de Gilroy (TWFKaCdG) pays homage to the quaint, rustic town of Gilroy, the spiritual locus of all matters alliaceous. However, note well, the fruit for this wine does not, despite its name, derive from Gilroy, but instead primarily from the vivaciously scented Alta Loma vineyard in the Arroyo Seco region of Monterey County. 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. The notation of "Cuvée Particulière" refers to a slightly different remix of the blend from our "normale" edition, with Syrah and a skosh of Petite Sirah replacing Mourvèdre in the original blend. This version is thus perhaps a bit more full-bodied and slightly more peppery than prior bottling from this vintage.

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 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. (This is the "Pinot Noir" that North Americans are seeking; they just don't realize it yet.)

VINEYARD | PRODUCTION NOTES

Bonny Doon Vineyard's winemaking practice is exceptionally light-handed, with minimal intervention and manipulation. We created the 2017 Clos de Gilroy "Cuvée Particulière" from grapes deriving from several rather cool climate vineyards. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance flavor and persistence.



REGION

Central Coast



WINEMAKER

Randall Grahm



Photo: Jonathan Ramirez



