

# 2017 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.*) 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 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 from grapes deriving from three cool climate Monterey County vineyards as well as one warmer (but older and wiser) side in Contra Costa. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance flavor and persistence.

## ACCOLADE

**WINE ENTHUSIAST** 92 points: This bottling from four vineyards, with 12% Mourvèdre, shows loads of crushed carnation, rose petal, cranberry and raspberry on the nose. There is a compelling freshness to the palate, with potpourri and lavender flavors meshing into a background of pomegranate and rosewater.

## VITAL STATISTICS

Varietal Blend:

88% Grenache, 12% Mourvèdre

Vineyards:

39% Rancho Solo, 34% Alta Loma,  
15% Ventana, 12% Del Barba

Appellation: Monterey County

Alcohol by Volume: 13.6%

TA: 5.5 g/L

pH: 3.72

Production: 2,425 cases

Serving Temperature: 55° F

Optimal drinkability:

Drink now through 2021



## REGION

Monterey County



## WINEMAKER

Randall Grahm



Photo: Jonathan Ramirez

**BONNY DOON  
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