

2018 Clos de Gilroy

THE WINE FORMERLY KNOWN AS...

For a long time I went to bed añoli, 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 that the fruit for this wine does not, despite its name, derive from Gilroy, but instead, comes almost entirely from the vivaciously scented Alta Loma vineyard in the Arroyo Seco region of Monterey County. Cool climate Grenache is really what this wine is all about, 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 unexpectedly dark, violet color and the lively acidity of the '18 Gilroy speaks to the uniqueness of this vintage.

TASTING NOTES

We aim for weapons-grade fruit from our sundry Grenache vineyards, with the intent of producing killer Cigare, but sometimes, alas, we end up Clos (but no Cigare); not so this vintage. The 2018 Gilroy is truly exceptional and is perhaps the most concentrated and intense Clos de Gilroy we have ever seen. Perhaps it was the slightly smaller crop, or perhaps the coolness of the vintage, but the '18 Clos de Gilroy is deeply pigmented, almost verging on blue-violet, and has a vibrant level of acidity. The wine is spicy, peppery and perfumed - the scent of cassis is unmistakable - 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 wine-making practice is exceptionally light-handed, with minimal intervention and manipulation. While Clos de Gilroy typically will contain a small percentage of other varieties and is normally a blend of several vineyards, the 2018 bottling is a virtually entirely derived from a single vineyard and is essentially a single varietal bottling. The fruit was hand-sorted, gently destemmed, and cold soaked to enhance flavor and persistence. While most vintages of Clos de Gilroy are intended to be consumed in their youth, this particular bottling will likely be capable of significant ageing and further development.



VITAL STATISTICS

Varietal Blend:

99 % Grenache 1% Syrah

Vineyards:

96 % Alta Loma, 3% Rancho Solo,
1% Lief

Appellation: Monterey County

Alcohol by Volume: 14%

TA: 3.42

pH: 7.3 g/L

Production: 1700 cases

Serving Temperature: 55° F

Optimal drinkability:

Drink now through 2030

REGION

Monterey County



WINEMAKER

Randall Grahm



Photo: Jonathan Ramirez

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VINEYARD**

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