

2014 VIN GRIS DE CIGARE *PINK WINE of the EARTH*

This wine is perhaps the most emblematic of the great sea change that has occurred at Bonny Doon Vineyard since the sell-off/draw-down of the Ginormous Doonamath. This wine is a true Vin Gris, which is to say, made from bespoke grapes (not a by-product of red wine production), harvested at the appropriate ripeness level for its style, and receiving but minimal skin contact. The essential principle here is that less is truly more. The wine does not overwhelm one with fruity-bombasticity; it's charms are seductively subtle. Discreet nose of alpine strawberry, evolving into a refreshing mintiness with additional air and warming. On the palate, a beautiful natural crispness and a great sleek and savory texture, in virtue of the extended lees contact/*bâtonnage* the wine received post-fermentation. Possibly the most elegant and complex Vin Gris de Cigare to date.

TASTING NOTES

Our Vin Gris, a Provençal-styled pink, is a rather pale salmon color, owing to the fact that it is made from the lightest pressing of bespoke grapes, harvested at the appropriate maturity, i.e. not quite as ripe as those picked to produce a red wine. There is a lovely chalky/smoky gunpowder tea aspect to the nose,¹ with a suggestion of bergamot, wild strawberry and maybe even a delicate trace of wintergreen. The fragrance is discreet and above all, elegant and draws one to the wine rather than mounts a frontal assault on one's sensorium. On the palate, the wine has a sleek, salty, savory, mouth-watering aspect and a refreshing acidity. There is a wonderful persistent finish, making this one of the most food-friendly wines conceivable.

VINEYARD | PRODUCTION NOTES

The grenache for our Vin Gris came from bespoke sections of the Alta Loma and Mesa Verde Vineyards, harvested at the appropriate maturity level for this elegant style of wine. The mourvèdre came from Del Barba Vineyard. About 27% of the wine is composed of traditional white Rhône varieties from Beeswax Vineyard, which add a surprising richness and foundation. We also employed the practice of *bâtonnage*—the stirring or re-suspension of lees after fermentation—to give the wine a creaminess of texture.

INGREDIENTS

Grapes, tartaric acid and sulfur dioxide.

In the winemaking process, the following were utilized:
Indigenous yeast, yeast nutrients and bentonite.

At the time of bottling, this product contained:
60 ppm total SO₂ and 25 ppm free SO₂.

¹ Where this derives from I could not say, but not inconceivably from the extended lees ageing and *bâtonnage* that was performed on this wine.



VITAL STATISTICS

Varietal Composition:

35% grenache, 18% mourvèdre,
16% grenache blanc, 12.5% roussanne,
8% carignane, 8% cinsaut,
1.5% marsanne, 1% counoise

Appellation: Central Coast, California

Alcohol by Volume: 13%

TA: 5.5 g/L

pH: 3.33

Production: 15,939 cases

REGION



WINEMAKER

Randall Grahm



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VINEYARD**

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