2015 VIN GRIS DE CIGARE PINK WINE of the EARTH

his 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

The '15 Vin Gris is the latest in a succession of stylistically very consistent vintages. Please note that in our modern world, one must never, ever, make anything like a health claim for an alcoholic beverage. So, no, I'm not saying that the Vin Gris has a calmative effect on jangled nerves, nor that it creates an immense feeling of well-being almost immediately upon just scenting it, even before the first sip. (Though it does smell an awful lot like any of the sundry tisanes (tilleul, eglantine) that will definitely do you some good. As a proper vin gris, the wine sees but a minimum of skin contact; its perfume thus is subtle, haunting, not vulgar or tawdry, like some of the louche rosés de la nuit. Enfin, this wine is all about elegance and restraint. Rosehips, fraises de bois, citrus rind, with a wonderfully austere stony finish. Just begs for oysters or stone crab.

VINEYARD | PRODUCTION NOTES

The Grenache for our Vin Gris came from bespoke sections of the Alta Loma Vineyard, harvested at the appropriate maturity level for this elegant style of wine. The Mourvèdre came from Del Barba Vineyard. About 26% 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.



REGION



WINEMAKER
Randall Grahm







¹ Les français, on the other hand, have no difficulty believing that a properly selected wine can remediate, if not cure almost any complaint.

² This wine is so elegant it will even inspire idiomatic French phraseology.