

2016 VIN GRIS DE CIGARE

PINK WINE OF THE EARTH

This wine is quite emblematic of the great sea change that has occurred at Bonny Doon Vineyard since the sell-off/draw-down of the Ginormous Doonamath, whereby we have essayed a most sincere effort to make “quieter” wines in a more natural, less manipulated fashion. As such, this Vin Gris is made from bespoke grapes and is not a byproduct of red wine production, per se. We harvested at the appropriate ripeness level for its style. 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. An extremely elegant and complex Vin Gris de Cigare.

TASTING NOTES

The '16 Vin Gris is a bit of a departure from recent vintages, somewhat deeper in color and definitely a bit fruitier than some, though the fruit is perhaps (at least at this stage) more of the dark and brooding variety, particularly suggestive of black currants, Damson plum and rosehips. In our modern world, one must never, ever, ever, make anything like a health claim for an alcoholic beverage.¹ So, no, I'm not saying that the Vin Gris has a calmativ 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.) Its perfume 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, *cassis*, *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 principally from the Alta Loma Vineyard, harvested at the appropriate maturity level for this elegant style of wine. The Mourvèdre came from Del Barba Vineyard in Contra Costa County. About 22% of the wine is composed of traditional white Rhône varieties in substantial part from the Beeswax Vineyard, adding a surprising richness and foundation. We also employed the practice of post-fermentation *bâtonnage*—the stirring or re-suspension of yeast lees—to give the wine a certain 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 *Les français*, on the other hand, have no difficulty believing that a properly selected wine can remediate, if not cure almost any medical or existential complaint.



VITAL STATISTICS

Varietal Composition:

- 49% Grenache
- 19% Grenache Blanc
- 13% Mourvèdre
- 12% Carignane
- 4% Cinsaut
- 3% Roussanne

Appellation: Central Coast

Alcohol by Volume: 13.5%

TA: 6.3 g/L

pH: 3.47

Production: 21,200 cases

REGION



WINEMAKER

Randall Grahm



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VINEYARD**

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