

# Bonny Doon Clos de Gilroy

Bonny Doon

United States - California - Central Coast

For a long time Randall Grahm went to bed añoli, cloved 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 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.

Bonny Doon Vineyard aims for weapons-grade fruit from their sundry Grenache vineyards, with the intent of producing killer Cigare, but sometimes they 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 exceptionally 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.



## Specifications

<b>Appellation</b>	Central Coast
<b>Varietals</b>	99% Grenache and 1% Syrah (2018)
<b>Vinification</b>	<p>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 handsorted, 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.</p> <p>Aged in neutral oak / stainless steel for 4 months.</p>
<b>Pairings</b>	<p>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.</p>

## Codes, Weights and Measures

<b>UPC</b>	7 69434 10826 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL

<b>Container</b>	bottle
<b>SCC</b>	1 07 69434 10826 9
<b>Case Weight</b>	37
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	14
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 21.99 USD 750mL Bottle

## Reviews and News

2017 Bonny Doon Clos de Gilroy - 90 PTS - VINOUS