

# 2017 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 '17 Vin Gris is a return to form from recent vintages, and a true expression of a proper Vin Gris, which is to say a pale pink wine made with the scantest skin contact. As a result, the wine is somewhat lighter and more delicate on the palate with minimal astringency and perhaps more of a floral aspect than doonright fruitiness. The perfume of this wine 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*, *fraîses 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 in Contra Costa County. About 22% of the wine is composed of traditional white Rhône varieties in substantial part from the Beeswax Vineyard in the Arroyo Seco district of Monterey, adding a surprising richness and foundation. We also employed the practice of post-fermentation *bâtonnage*—the stirring or resuspension of yeast lees—to give the wine a certain creaminess of texture.

## INGREDIENTS

Grapes, tartaric acid, enzyme, and sulfur dioxide. In the winemaking process, the following were utilized: yeast, yeast nutrients, and bentonite.

## ACCOLADES

**vinous**

**90 points:** “Vibrant red berry, peach and blood orange aromas are complemented by suave floral, fennel and mineral notes. Silky and energetic on the palate, showing seamless texture and subtly sweet strawberry, white peach and melon flavors that firm up and become spicier on the back half. Weighty but dry and gripping.” - Josh Reynolds, Apr. 2018

## VITAL STATISTICS

### Varietal Composition:

57% Grenache  
18% Grenache Blanc  
9% Mourvèdre  
6% Roussanne  
5% Carignane  
5% Cinsaut

### Vineyards:

41% Alta Loma, 13% Beeswax,  
11% Bokisch Ranch, 8% JD  
Farming, 6% San Miguel, 7% Cass,  
5% Gonsalves, 4% Scheid,  
3% Wente, 1% Rancho Solo,  
1% Ventana

Appellation: Central Coast

Alcohol by Volume: 13.2%

TA: 4.5 g/L

pH: 3.42

Production: 21,515 cases

Serving Temperature: 48°F

Optimal Drinkability: Drink now  
through 2020



## REGION



## WINEMAKER

Randall Grahm



Photo: Jonathan Ramirez

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VINEYARD**

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