

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

In appearance, almost Cate Blanchettish in its pale elegance, a beautiful subtle salmon color (the wine, not Cate). On the nose, subtle suggestions of rose hips, linden flower, black currant as well as a slightly toastiness (methinks perhaps due to the extended *bâtonnage* and lees contact). On the palate, wonderful bracing natural acidity, good weight and comforting viscosity. Some discreet floral and fruity suggestions, (mostly ribes with background black-cherry notes). Let us presently offer a simple prayer: While virtually all of the '18 vintage Vin Gris will be consumed within a year of purchase, may there be a few smart cookies who put the wine aside for several years to see it reach its full potential (and will be enormously well rewarded for doing so).

VINEYARD | PRODUCTION NOTES

The Grenache for our Vin Gris came in large part from bespoke sections of the Alta Loma Vineyard, a cool climate site in the Arroyo Seco region of Monterey County that gives us grapes with a distinctive black currant character. The Carignane, responsible for the fundament of the wine, derived from very old vines from Antioch in Contra Costa County. A substantial percentage of the wine is composed of the elegant Grenache Blanc variety, adding a lovely richness and foundation to the '18 vintage. The Cinsaut... ah, a delicate cherry top note. 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: yeast, yeast nutrients, and bentonite.

VITAL STATISTICS

Varietal Composition:

38.5% Grenache, 30.5% Grenache Blanc, 12.5% Carignane, 10% Cinsaut, 6% Mourvèdre, 2% Picpoul, 0.5% Vermentino

Vineyards:

16% Bokisch, 14% Loma del Rio, 13% Beeswax, 12% Gonsalves, 12% Rancho Solo, 7% Alta Loma, 6% Kiler Canyon, 6% Mesa Verde, 5% Vista Serrano, 5% Nevarez, 4% Scheid

Appellation: Central Coast

Alcohol by Volume: 13.5%

TA: 4.7 g/L

pH: 3.36

Production: 18,000 cases

Serving Temperature: 48°F

Optimal Drinkability:

Drinkable upon release (Feb. 15, 2019) through 2021



REGION



WINEMAKER

Randall Grahm



Photo: Jonathan Ramirez

