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Michael Gill Cellars

4125 Peachy Canyon Road

Paso Robles, CA 93446

gillcellars.com

805.239.1668

Friday-Sunday, 11 am-5 pm





Michael Gill Cellars PASO ROBLES

As a vintner, dentist, and international hunter, Michael Gill has attained a stature in his endeavors few people can achieve in a lifetime.

A tasting at Michael Gill Cellars is an unforgettable experience. You are welcomed by the sign stating, “Please do not feed or touch the animals.” Initially, one might think the sign relates to the friendly Russian wolfhounds that reign in the tasting room. Then the visitor will realize that the sign is not in deference to the Bolzois but to the myriad of animals from around the world that have garnered Dr. Gill the prestigious Safari Club Top Ten Award, among numerous other awards.

The journey of winemaking started in 1998 when the first Syrah was planted on the estate. Now after two decades of toil, there are 10 varietals grown on 15 acres. Dr. Gill has a unique attitude for selecting which varietals to plant, with a focus on newer ones to the state like Counoise. The wine is a constant award winner, being the Best Microwinery Red Wine awarded by the California State Wine Competition and receiving 99 points in a later state competition.

FACING PAGE: Viewing the tasting room and patio from the syrah vineyard planted in 1998. The patio looks over the syrah and adjacent vineyards in the undulating hills.

TOP RIGHT: Hundred year old oak trees welcome you to the tasting room.
Photographs Courtesy of Michael Gill Cellars

Other varietals such as Vermentino, Viognier, Primitivo, Tannat, Alicante Bouschet, Negrett and Zinfandel soon joined the winery’s portfolio. Grown on a steep south-facing slope, Tempranillo, one of the original from Spain, is a constant winner, receiving Best of All Red Wines from Jerry Mead’s NWIWC and earning 99 points.



BLACK TIE SYRAH



GOURMET PAIRINGS

Pair with hearty meats such as prime rib, elk, or venison medallions.

TASTING NOTES

The dry-farmed Syrah has intense berry flavors with nuances of black pepper, cardamom, vanilla cola, and black licorice. The finish displays crunchy, dusty tannins, moderate oak, and of course, the Paso Robles terroir.

WINEMAKER'S INSIGHT

Great care is taken to assure the fruit is given every opportunity to be textbook perfect. As all winemakers say, "the wine is made in the field." With the calcareous soil and daily temperature swings of 50 degrees from the heat of the day to the cool of the night, the fruit will get concentrated berry flavor and beautiful acids.

AWARDS & DISTINCTIONS

99 points – Jerry Mead's NWIWC

Gold or double gold medals in State, Orange County, Mid-State, and Berlin.

TECHNICAL DATA

APPELLATION: Willow Creek AVA

COMPOSITION: 100% Syrah

MATURATION: Aged 16-24 months.

CELLARING: The Syrah is ready to drink when released and will be excellent for five to 10 years.

LEARN MORE



Learn more about Michael Gill Cellars by scanning image on left



The backbone to the estate winery is the initially planted Syrah, lush with layered dark fruits with a velvety finish, that has garnered annual Best of Class awards not only in the US, but also by the Berlin International Wine Competition in every year entered.

Michael Gill wines are produced from estate fruit—no grapes are bought, no grapes are sold. All varietals are dry farmed, decreasing yield but concentrating the fruit flavors. Old World methods are used, and quality, not quantity, is the focus with an annual case production of a mere 1,000 to 1,200 cases.

It's a family run operation at Michael Gill Cellars where you will likely see Dr. Gill (or his children) behind the counter, or friendly staff to make your tasting experience more than memorable.



TOP: Welcome to our tasting room/ French hunting lodge; a comfortable setting looking out at the syrah and tempranillo fields.
Photograph by Jack von Eberstein

RIGHT: 2018 was another award winning year.
Photographs Courtesy of Michael Gill Cellars