

BONNY DOON^{Y Y D}

Le CIGARE Blanc *The white CIGAR*

VINTAGE:

2022

STYLE:

Bright and crisp Rhône-style white blend, no oak or malolactic fermentation

BEST SERVED:

5-15 minutes out of fridge

APPELLATION:

Central Coast of California

CLIMATE:

Cool dry-summers, mild winters, Mediterranean class

PAIRINGS:

Pad Thai, Szechuan stir-fry, Roquefort cheese, Spicy Indian curry, grilled shrimp salad with a lemon vinaigrette, or seared scallops with a tomato-based sauce.

WINEMAKING:

Grapes were picked early to preserve acidity, then lightly pressed, with the juice settling for 3 days. The juice was then fermented in stainless steel and aged on the lees (spent yeast) for 4 months. Malolactic fermentation was prevented to preserve the wine's natural acidity.

WINEMAKERS:

Nicole Walsh & Randall Graham

LABEL ART:

Vineyard artwork from 1855 edition of "Bordeaux Chateaux", Spaceship courtesy of Jules Verne, circa 1870.

CONTACT:

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UPC:

769434128284

ORIGINE DU CIGAR:

After a spate of reports of extraterrestrial visitors to France, the village of Châteauneuf-du-Pape of the Rhône valley, passes laws forbidding flying cigar landings, take offs, and flyovers, circa 1954. The "Cigare" series of wines is an homage made since 1984 by Bonny Doon Vineyard.

VARIETAL:

60% Vermentino
40% Grenache Blanc

AVA:

100% Beeswax, Arroyo Seco

ABV:

12.4 %



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Celebrating the finest expressions of space, time & flavor the Earth has to offer since 1983.

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NOSE: Aromas of white flowers, lemon zest, and grapefruit

PALATE: Crisp and refreshing, with flavors of Meyer lemon, white peach, and a hint of almond

STYLE: Rhône-style white blend from the Central Coast of California, no oak or malolactic fermentation

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40% Grenache Blanc



RECENT RELEASES

2018 **91 POINTS**
WINE ENTHUSIAST

2019 **91 POINTS**
WINE ENTHUSIAST

2020 **91 POINTS**
WINE ENTHUSIAST

2021 **90 POINTS**
WINE ENTHUSIAST

