BONY DONY P



L CIGARE

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

VINTAGE: 2023 VARIETALS:

61% Vermentino, 39% Grenache Blanc,

APPELLATION:

Central Coast of California 51% Beeswax Vineyard, Arroyo Seco 49% Creston Ridge Vineyard, Paso Robles

CLIMATE: Cool dry-summers, mild wet winters, Mediterranean class

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 Grahm

BEST SERVED: Chilled, 5-15 minutes out of fridge

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

ABV: 13.5%

ORIGINE DU CIGARE: 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 Boonny Doon Vineyard.

SCREWCAP FOR FRESHNESS: 7+ YEAR CELLAR POTENTIA TE WINE OF THE EARTH

BONY DONY

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

LCIGARE BUIL Muhite

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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POINTS W

Bonny Doon Vineyard is on a spirited adventure to make naturally soulful, distinctive & original wine.







Contact: Sales@BonnyDoonVineyard.com