

BONNY DOON VYD



Le CIGARE Blanc *the white* CIGAR

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

VINTAGE: 2021

VARIETALS:

73% Vermentino
23% Grenache Blanc
4% Clairette Blanche

APPELLATION:

Central Coast of California

CLIMATE: Cool dry-summers, mild 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 scallops with a tomato-based sauce.

ABV: 14.1%

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 Bonny Doon Vineyard.

Contact: Sales@BonnyDoonVineyard.com

SCREW-CAP FOR FRESHNESS: 7+ YEAR CELLAR POTENTIAL



BONNY DOON VYD

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

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RECENT RELEASES

2020 **91 POINTS** WINE ENTHUSIAST

2019 **90 POINTS** WINE ENTHUSIAST

2018 **91 POINTS** WINE ENTHUSIAST

2017 **91 POINTS** WINE ENTHUSIAST



UPC

