BONY DONY

L CIGARE ORANGE

AVA:

ABV:

11.5%

TA: 6.2 g/L

pH:

3.46

VINTAGE:

DRINKABILITY: Now-2032

SERVING TEMP: 50-55°F / 10-13°C

BLEND:

33% Grenache Blanc 25% Pinot Gris 17% Pinot Blanc 15% Chenin Blanc 6% Grenache Gris 2% Orange Muscat 2% Vermentino

VINEYARDS:

31% Loma Del Rio 3% Jack McGinley 2% Marami 17% Oasis 15% Merril Johnson 2% Carrasco 14% Camp 4 2% Creston Ridge

14% Windfall

WINEMAKING:

Each variety is picked and fermented separately at low brix and good natural acidity. Destemmed and fermented at cool temperatures in both rotary and stainless steel closed top tanks. The average time of skin contact is 14-16 days before pressing into stainless steel. The wine is kept cold and only minimal sulfur is added before bottling.

LABEL ART:

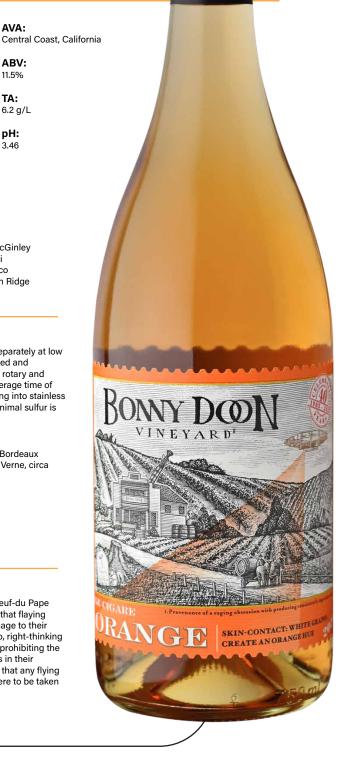
Vineyard artwork from 1855 edition of "Bordeaux Chateaux", Spaceship courtesy of Jules Verne, circa

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In 1954, the village council of Chateauneuf-du Pape was quite perturbed and apprehensive that flaying saucers of "flying cigars" might do damage to their vineyards, were they to land there in. So, right-thinking men and all, they passed an ordinance prohibiting the landing of flying saucers or flying cigars in their vineyards. The ordinance further states that any flying saucers or flying cigars that did land were to be taken immediately to the pound.



BONY DONY

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

L CIGARE RANGE

SKIN-CONTACT WINE OF THE EARTH

citrus, & tangerine blossom. Bright, fresh palate with peach, apricot and citrus peel. Textured & vibrant.





