

# BONNY DOON<sup>Y D</sup>



## Le CIGARE ORANGE

# 2024

**VINTAGE:**  
2024

**AVA:**  
Central Coast, California

**DRINKABILITY:**  
Now-2032

**ABV:**  
11.5%

**SERVING TEMP:**  
50-55°F / 10-13°C

**TA:**  
6.2 g/L

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

**pH:**  
3.46

**VINEYARDS:**  
31% Loma Del Rio  
17% Oasis  
15% Merrill Johnson  
14% Camp 4  
14% Windfall  
3% Jack McGinley  
2% Marami  
2% Carrasco  
2% Creston Ridge

### 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 1870.

### CONTACT:

Sales@BonnyDoonVineyard.com

### UPC:

850038053000

### STORY:

In 1954, the village council of Chateauf-neuf-du Pape was quite perturbed and apprehensive that flying 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.



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

## Le CIGARE ORANGE

SKIN-CONTACT WINE  
OF THE EARTH

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

