

# BONNY DOON VINEYARD

## VIN GRIS *de* CIGARE

2024

### VINTAGE:

2024

### DRINKABILITY:

2025-2027

### SERVING TEMP:

48°F

### VARIETAL:

54% Grenache

24% Mourvèdre

20% Cinsault

### ALC:

13%

### AVA:

Central Coast

60% Windfall Vineyard, Paso Robles

19% Sweetwater Vineyard, Monterey

15% Loma del Rio Vineyard, Monterey

6% Rick's Vineyard, Monterey

### WINEMAKING:

"There's a great synergy between the principal cépages in our Vin Gris de Cigare. Grenache in this relatively cool vintage provides the usual olfactory suspects: wild strawberry, peach, guava, rhubarb, and a very discreet scent of white pepper, with Cinsault furnishing the elegant, candied-cherry top note that chromatically sits atop its vitaceous conjugate. Mourvèdre contributes a useful background earthy note. We have continued the post-fermentation practice of leaving the wine on its lees to great effect; the wine has a wonderful creaminess and length on the palate in virtue of this enlightened process."

-Randall Graham, Founder

### LABEL ART:

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

### CONTACT:

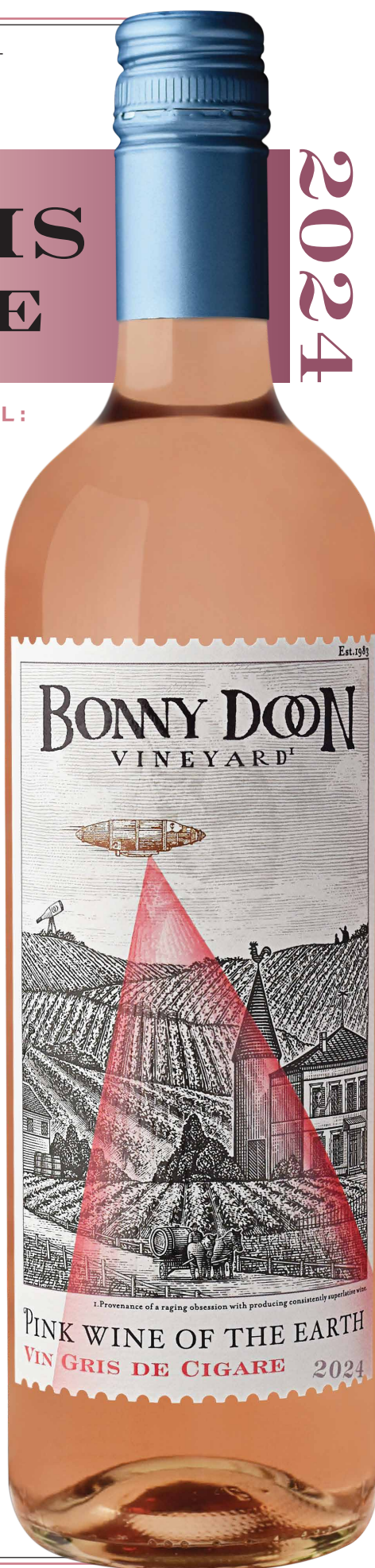
Sales@BonnyDoonVineyard.com

### UPC:

769434104219

### STORY:

In 1954, the village council of Chateauf-neuf-du-Pape was quite perturbed and apprehensive that flying saucers or 'flying cigars' might do damage to their vineyards, were they to land therein. So, right-thinking men 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.



SHELF TALKER



## BONNY DOON VINEYARD

### PINK WINE OF THE EARTH

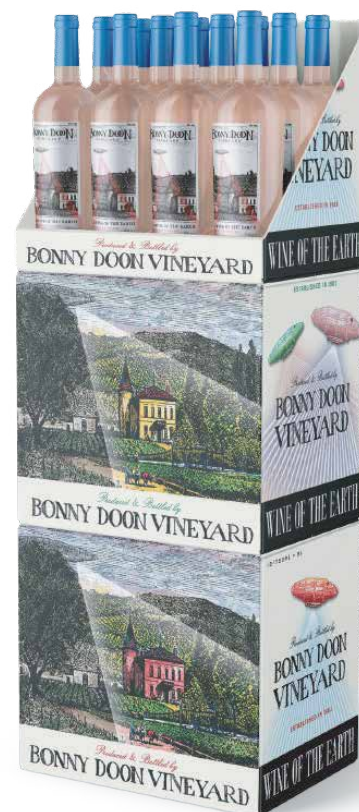
Wild strawberry, peach,  
guava, with wonderful  
creaminess & length

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WINE

POINTS ENTHUSIAST



ESTABLISHED IN 1983