



International Wine Cellar

the consumer's passport to fine wine

Bonny Doon Vineyard. 2005 Le Cigare Blanc California (\$20; 54% roussanne and 46% grenache): Light, bright yellow. Fresh nectarine and tangerine aromas are brightened by baking spices and dusty minerals. Juicy, nicely focused pit fruit flavors offer good snap, finishing with gentle spice character and good length. I like the finesse here. 89. 2006 Vin Gris de Cigare California (\$14): Orange-pink. Dusty strawberry and tangerine aromas are complicated by mint and citrus pith. Soft citrus and red berry flavors are dusted by talc-y minerals, and are joined by a tangy redcurrant quality on the finish. Has more body than most rosés and would work well with grilled foods. 88. 2003 Le Cigare Volant California (\$32; 35% mourvèdre, 32% syrah, 26% grenache and 7% cinsault): Bright red. Mineral-driven red berry and dark cherry aromas are complemented by licorice, espresso and pungent herbs. Firm and youthfully wound-up on entry, with spicy red and dark berry flavors and slow-building tannins. Sweeter on the finish, but also turns more bitter, picking up dark berry preserve and roasted coffee notes. Plenty rich and full-flavored, but a tad warm. 88? 2006 Le Vol des Anges Roussanne Beeswax Vineyard Arroyo Seco (\$30 for 375 ml.; made from botrytized grapes): Medium orange-gold. Poached pear, apricot, orange marmalade and floral honey aromas display an exotic personality. Fat and unctuous, with deep pit fruit compote flavors complicated by subtle hints of toffee nuts and pear skin. Finishes broad and sweet, with a refreshingly bitter peach pit bite, gentle mineral lift and impressive persistence. This would be fantastic with stinky, runny or blue cheeses. 92.