

# Le CIGARE ORANGE

"SKIN-CONTACT WINE OF THE EARTH"

ESTABLISHED IN 1983

# BONNY DOON VINEYARD

2022

**VINTAGE** 2022

**AVA** Central Coast, California

**VARIETALS + VINEYARDS**

42% Grenache Gris - Loma Del Rio

52% Grenache Blanc - Beeswax and Windfall

6% Orange Muscat - Carrasco

**DRINKABILITY** Now - 2031

**SERVING TEMP** 50-55°F / 10-13°C

**ALC** 11.6%

**WINEMAKING** Grenache Blanc and Grenache Gris fruit, picked separately at low brix- Grenache Gris harvested on Sept 22th at 20.5 brix. Grenache Blanc harvested on Sept 9th at 19.7 brix. Destemmed into rotary fermenters for ~4-5 days of cold soaking the must on skins. Fermentation on skins in rotary fermenter and stainless steel tanks for gentle extraction, another 8-10 days, then pressed to stainless steel tank. Fermented to dryness. The wine was kept very cold and no addition of sulfur from harvest until dryness. Extremely low sulfur addition before bottling.

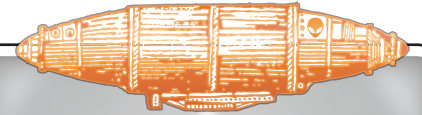
**LABEL ART** Vineyard artwork from 1855 edition of "Bordeaux Chateaux", Spaceship courtesy of Jules Verne, circa 1870.

**CONTACT**

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**UPC** 850038053000

**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.



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

