

# LE CIGARE ORANGE

ESTABLISHED IN 1983

## BONNY DOON VINEYARD

**VINTAGE** 2021

**VARIETALS**

40% Grenache Gris,  
40% Grenache Blanc,  
10% Grenache,  
10% Orange Muscat

**AVA** Central Coast, CA

**DRINKABILITY** Now - 2031

**SERVING TEMP** 50-55°F

**ALC** 10.5%

**WINEMAKING** Grenache Blanc and Grenache Gris fruit, picked separately at low brix- Grenache Gris harvested on Sept 28th at 20.5 brix. Grenache Blanc harvested on Oct 8th at 19.7 brix. Destemmed into rotary fermenters for ~4-5 days of cold soaking the must on skins. Fermentation in the rotary fermenter 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 Chateaufort-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 LE CIGARE ORANGE

SKIN-CONTACT WINE  
OF THE EARTH

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

