

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

Sales@BonnyDoonVineyard.com

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.

Tech Notes



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.

