

"RED WINE OF THE EARTH"

ESTABLISHED IN 1983

BONY DON

VINTAGE 2023

VARIETALS 69% Grenache, 15%

Syrah, 14% Cinsault, 2% Petite Sirah

AVA 28% Ventana (Grenache), Monterey (Arroyo Seco) 27% Alta Loma (Grenache), Monterey 14% Sweetwater (Grenache), Monterey 15% Chalk Knoll (Syrah), Monterey 14% Rick's (Cinsault), Monterey 2% Sin Falta, (Petite Sirah), Paso Robles

DRINKABILITY Now - 2030

SERVING TEMP 58°F

ALC 14.4%

WINEMAKING "The 2023 vintage celebrates our 40th year producing our flagship wine. 2023 was a very cool growing season/ harvest season for Monterey with harvest dates very late in October and early November. The Grenache was especially fragrant and is still expressing intense fruit character. 100% destemmed to stainless steel, untoasted French oak added to the fermenters to aid in texture and color stability. The Cinsault is saigneed at a hefty 60 gal/ton. After the wine is racked off its gross lees, it is left on light lees for 8 months. Initial blending of some Grenache and Cinsault happened early on in November with the final blend coming together in the Spring of 2024. Bottled in July 2024."

-Randall Grahm (Winemaker/Founder)

LABEL ART Original art from 1855 edition of "Bordeaux et Ses Chateaux", spaceship courtesy of Jules Vern, circa 1870.

CONTACT

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STORY In 1954, the village council of Chateauneuf-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.







