BONNY DOON VINEYARD

# VIN GRIS de CIGARE

**ESTABLISHED IN 1983** 

**VARIETAL:** 

53.5 % Grenache 26.5 % Mourvedre

20% Cinsault

13%

VINTAGE:

2023

DRINKABILITY:

Now - 2029

**SERVING TEMP:** ALC:

48°F

AVA:

Central Coast 81% Windfall Vineyard, Paso Robles 13% Sweetwater Vineyard, Monterey 6% Rick's Vineyard, Monterey

#### WINEMAKING:

"There is a great synergy between the principal cépages in the '22 Vin Gris. Grenache in this relatively cool vintage provides the usual olfactorily suspects: wild strawberry, peach, guava and rhubarb and very discreet scent of white pepper with Cinsaut furnishing the elegant candied cherry topnote that chromatically sits atop its vitaceous conjugate. (Mourvèdre, at its near homeopathic level, contributes a useful background earthy note.) We have continued the post-fermentation practice of leaving the wine on its lees to great effect; the wine has a wonderful creaminess and length on the palate in virtue of this enlightened practice."

-Randall Grahm (Winemaker/Founder)

#### LABEL ART:

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

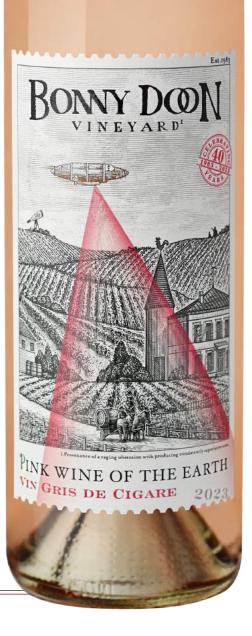
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In 1954, the village council of Chateauneufdu-Pape was quite perturbed and apprehensive that flying saucers or 'flying cigars' might do damage to their vineyards, were they to land therein. So, right-thinking men all, they passed an ordinance prohibiting 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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### OF THE EARTH

Wild strawberry, peach, guava, with wonderful creaminess & length





