

~~CARBON...~~ NAY!

"LOW-CARBON FOOTPRINT PINK WINE"

ESTABLISHED IN 1983

BONNY DOON VINEYARD

AVA 65% Paso Robles (Windfall Vineyard), 35% Monterey (Rick's Vineyard, Ventana Vineyard)

VARIETALS + VINEYARDS

53.5% GRENACHE

37.5% CINSULT

9% MOURVEDRE

SERVING TEMP 48°F

ALC 13.6%

WINEMAKING The Grenache and Mourvedre are destemmed and pressed to stainless steel tanks. The

Cinsault is destemmed to tank and the free run juice is drained off of the skins. All fruit receives an average of 8 hours of skin contact. Cool fermented in stainless steel.

LABEL ART 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.

CONTACT

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LOW-CARBON PACKAGING

6x lower carbon footprint than an average 750ml glass bottle

Made from 94% recycled paperboard

5x lighter than an average 750ml glass bottle



BONNY DOON VINEYARD

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LOW-CARBON
FOOTPRINT PINK WINE

Wild strawberry,
peach, guava
with wonderful
creaminess and
length.

