

WINES | BONNY DOON VINEYARD

Vini terrae faciles sunt



Based in Santa Cruz, heartland of New Age thinking, dreaming and deferred transition to “adulthood,” Bonny Doon Vineyard has a not so surprising history of idealism and innovation. Founded in the bucolic hamlet of Bonny Doon in 1983 by Randall Grahm, Bonny Doon Vineyard is known for its strikingly original wines made from lesser-known (though no less “noble”) grape varieties, the so-called vinous Ugly Ducklings. Bonny Doon Vineyard made its mark on the world of wine with pioneering work in the exploration of Rhône varieties, innovative production techniques and very imaginative marketing that has at times, truth be told, been too clever by half.

Since the adoption of biodynamic farming practices in 2004 and in 2006, the radical slimming down of both product portfolio and overall case production (with a concomitant greater degree of focus and attention to detail), the wines of Bonny Doon Vineyard have evinced a more complex expression of varietal character, a more noticeable sense of organization and a greater degree of life-force. We invite you to share in our passion.

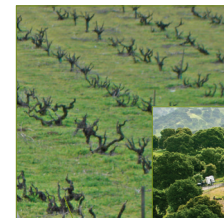


We are on a journey that began with “wines of effort,” wines that were pleasing, harmonious and provided a certain intellectual frisson. And yet, ultimately these wines were but steps along the evolutionary path, one that is unfailingly pointed in the direction of wines of *terroir*, wine the qualities of which transcend the winemaker’s complete control and leverages (to use dreadful MBA-speak) the intelligence of capital n, Nature, an intelligence capable of creating complexity and order unimaginable to our finite sensibility. We are *terroir* seekers, and our path presently brings us through the territory of wines possessing life-force, the ability to withstand oxidative challenge. The vitality is present in the wine; it is now a matter to polish and to refine and eventually to reveal the wine’s inherent *terroir*.

WINEMAKING

We strive to make wines in a more or less oldfangled, unaffected manner, absent of flashy adornment, special FX, unnatural levels of ripeness and other trappings of winemaking “progress”. Our wines are moderate in alcohol, discreet in tannin extraction and have limited exposure to new oak. Most interesting to us is the idea of producing wines that are profoundly organized, by which we mean wines capable of expressing the personality and character of a given site. We follow Biodynamic principles because we believe they will help us produce wines, the quality of which transcends the winemaker’s complete control. Wine that speaks of place and not one that can be from anywhere or nowhere. Wine that articulates the special qualities of presence and persistence.

VINEYARDS



DEL BARBA VINEYARD

Contra Costa | Dry farmed
100+ year-old vine mourvèdre & carignane.



POPELOUCHUM ESTATE VINEYARD

San Juan Bautista | Our estate polyculture farm, recently planted pinot noir grapevines, olive trees, antique varieties pear, apple, plum, peach, and cherry trees, black and red raspberries, and assorted vegetables.



BEESWAX VINEYARD

Arroyo Seco | Transition to Biodynamic® roussanne, grenache blanc and picpoul.



ALTA LOMA VINEYARD

Monterey | Organically farmed grenache.



BIEN NACIDO

Santa Maria | Syrah, farmed using Biodynamic® practices.

BONNY DOON VINEYARD

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CIGARE FAMILY WINES

A complex and relatively functional family unit inspired by the wines traditionally produced in the Rhône Valley of Southern France; Le Cigare Volant and its vinous *confères* pay homage not only to the wines of the celebrated appellation Châteauneuf-du-Pape, but to all forays into the world of the magical and unknown.

LE CIGARE VOLANT

CALIFORNIA | FLAGSHIP RHÔNE RED BLEND | 13.3%

NOTES: Our flagship wine, launched in 1984, is a classic red Rhône blend. 2010 was a cool vintage that provided an extra aromatic “lift” to the already vivid Cigare nose. Spearmint, cassis and blackberry leaf with even suggestions of cardamom and cocoa in the nose. The palate is doonright Burgundian—lush, creamy, and savory with bright acidity, with exceptional length. A Cigare of extreme ageworthy.

VINIFICATION: Hand harvest/sorted; indigenous yeast fermented, 15-20% whole cluster; 100% ML; aged 60% in 500 liter puncheon.

VINTAGE: 2010: 28% syrah, 22% grenache, 17% cinsault, 17% mourvèdre, 16% carignane

VINEYARDS: 27% Bien Nacido, 23% Evangelho, 17% Alta Loma, 16% Bechtold, 9% Gonsalves, 5% Ca’ del Solo, 2% Alamo Creek, 1% Enea



LE CIGARE BLANC

ARROYO SECO | SINGLE VINEYARD RHÔNE WHITE BLEND | 12.5%

NOTES: Our white analogue of Le Cigare Volant. Pale gold with green-gold highlights. A very strong impression of melon, along with Asian pear, pineapple and grapefruit pith, and in the mouth, very rich, sporting a certain modicum of tannin; this bodes exceptionally well for great longevity.

VINIFICATION: Hand harvest/sorted, whole-cluster pressing. Indigenous yeast fermented in 50% stainless, 50% experienced French oak puncheon and barrel for 8 months; 100% ML.

VINTAGE: 2011: 62% grenache blanc, 38% roussanne
VINEYARD: Beeswax



VIN GRIS DE CIGARE

CENTRAL COAST | MEDITERRANEAN STYLE ROSÉ | 13%

NOTES: Our *gris* de Cigare is deliciously bright true *vin gris* (minimal skin contact) of filigreed fruit—bergamot, wild strawberry and maybe even a delicate trace of wintergreen. On the palate, sleek, salty, savory, mouth-watering aspect and a refreshing acidity. A wonderful persistent finish, extremely food-friendly.

VINIFICATION: Hand harvest/sorted; indigenous yeast fermented in stainless steel tanks.

VINTAGE: 2013: 55% grenache, 23.5% mourvèdre, 10% roussanne, 2.5% carignane, 2% grenache blanc, 7% cinsaut
VINEYARDS: McDowell Valley, Mesa Verde, Rancho Solo, Ventana



VINFERNO | 375 ML | 11.2%

ARROYO SECO | 14.6% RESIDUAL SUGAR | 31.8° BRUX AT HARVEST

NOTES: Exceptionally advanced in maturity, may be thought of as classical “late harvest.” Coconut, pear and quince paste (yes!) in the nose, suggestion of dried fruit. Wonderful toastiness to the nose, extremely well balanced with acidity very long, clean finish.

VINIFICATION: Hand picked the fruit and gently pressed whole cluster at the winery. The resulting juice was 31.8 brix and was slowly cold fermented in 100% stainless steel.

VINTAGE: 100% grenache blanc
VINEYARD: Beeswax



ESOTERIC WINES

A Proper Claret

CALIFORNIA | 13.2%

NOTES: Lean, neither overly alcoholic, nor overly extracted. Silky note of violets and textural elegance, in precision counterpoint to lead-in-the-pencil firmness. In the nose, a lovely suggestion of cedar and mint.

VINIFICATION: Stainless Steel fermentation, 100% ML.

VINTAGE: 2012: 62% cabernet sauvignon, 22% petit verdot, 8% tannat, 7% syrah, 1% petite sirah

VINEYARDS: Lago, Ventana



The Hearts Has its Rieslings

3% RESIDUAL SUGAR | 21° BRUX AT HARVEST

52% SAN BENITO COUNTY, 48% MONTEREY COUNTY | 9.5%

NOTES: At long last Rieslinglust. Riesling is like love, at least this one is—both sweet & tart. Remarkably crisp, very delicate body. In the mouth, a sort of filigreed, dancing lightness with a wonderful, refreshing acidity.

VINIFICATION: Hand harvest, stainless steel cold fermentation (50-55° F), fermentation arrested at 3% R.S.

VINTAGE: 2013: 100% Riesling

VINEYARDS: 52% Wirz, 48% Ventana



SYRAH LE POUSSEUR

CENTRAL COAST | SYRAH | 13.4%

NOTES: A strong mineral/earthy/bloody note, not utterly unreminiscent of Cornas. Anise/licorice characters that typify Syrah. On the palate, refreshing acidity, tannins well-resolved and remarkably savory with an exceptionally long finish.

VINIFICATION: Hand harvest/sorted; 20% whole cluster fermentation; 1 month cuvaision; aged 16 months in 500 liter puncheon and 10,000 liter wood upright.

VINTAGE: 2012: 100% syrah

VINEYARDS: 48% Alamo Creek, 18% Bien Nacido, 18% Spanish Springs, 16% Ventana



Clas de Gilray

CENTRAL COAST | GRENACHE-BASED BLEND | 14%

NOTES: Powerful fragrance, peppery and bursting with red fruit.

VINIFICATION: Hand harvest/sorted, indigenous yeast fermented in individual lots, 30 day maceration, 100% ML before blending.

VINTAGE: 2013: 75% grenache, 17% syrah, 8% mourvèdre

VINEYARDS: 61% Alta Loma, 18% Ventana, 13% Alamo Creek, 8% Del Barba



CONTRA

CENTRAL COAST | ESOTERIC RED BLEND | 13.5%

NOTES: Unites the earthy rusticity of old vine carignane with luscious, opulent fruit of the New World. Rocks and raspberries. A wine bursting with life, exuberance, and deep vitality.

VINIFICATION: Hand harvest/sorted, indigenous yeast fermented in individual lots, extended maceration and 100% ML.

VINTAGE: 2012: 56% carignane, 17% syrah, 15% grenache, 11% mourvèdre, 1% cinsault
VINEYARDS: 69% Gonsalves, 25% Alamo Creek, 6% Bien Nacido

