

2011 LE CIGARE BLANC BEESWAX VINEYARD

*L*e Cigare Blanc is the white analog of Le Cigare Volant, our homage to the complex blended wines of Châteauneuf-du-Pape. The great white Cigare is not unlike the great white whale; rarely seen, difficult to catch, yet its name is legend. It's a rich, savory wine with greater power and extraction than one typically finds at Bonny Doon.

TASTING NOTES

Pale gold with green-gold highlights, the grenache blanc dominant blend has a somewhat different aromatic profile from the 2010 vintage. 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. The wine's unique flavors will pair exceptionally well with hard cheeses, seafood (lobster especially), roasted poultry, and savory vegetarian strudels or gratins. Paired with sushi served with freshly grated wasabi will also be a profound revelation.

VINEYARD | PRODUCTION NOTES

Since 2003, we've produced this blend of grenache and roussanne has derived from a single vineyard source, the Beeswax Vineyard in the Arroyo Seco region of Monterey County. Farmed biodynamically, surrounded by wilderness, and shielded from the cool Pacific Coast winds by the Santa Lucia Mountains, Beeswax Vineyard grows complex, concentrated and mineral intensive grapes from deeply rooted vines. The '11 vintage was a particularly cool growing season, allowing us to produce an intensely flavored wine at a relatively modest degree of alcohol; the '11 Cigare Blanc underwent a complete malolactic fermentation.

INGREDIENTS

Grapes, tartaric acid, and sulfur dioxide.

In the winemaking process, the following were utilized: Indigenous yeast, cultured yeast, yeast nutrients, bentonite, and French oak barrels.

At time of bottling, this product contained:
75 ppm total SO₂ and 30 ppm free SO₂



VITAL STATISTICS

Varietal Blend:

62% grenache blanc, 38% roussanne

Vineyard: Beeswax

Appellation: Arroyo Seco

Alcohol by Volume: 12.5%

TA: 6.3 g/L

pH: 3.58

Production: 1,650 cases

REGION



BEESWAX VINEYARD



SENSITIVE CRYSTALLIZATION

Strong, integrated aromatic potential is evinced in the crystallization of this wine. Central, overlapping vacuoles show the integration of the roussanne and grenache blanc aromatics and fruit characteristics. Even, symmetrical, fully extended crystals display this wine's balance and close connection with its soil.



**BONNY DOON
VINEYARD**

328 Ingalls Street, Santa Cruz, CA 95060 | U.S.A. | Earth
831.425.3625 | sales@bonnydoonvineyard.com | www.bonnydoonvineyard.com

