

# 2013 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

With a color as pale as drying grass in mid-summer, the '13 Cigare Blanc immediately takes me to the heady fragrance of the Beeswax Vyd. itself—pears and other pome fruit, citronella, muskmelon, fennel, along with a white flower that I can't quite place. But, the very odd thing is that all of the grapes grown at this vineyard have the fragrance of beeswax itself. On the palate, the wine is rich and elegant at the same time—great persistence on the palate but with a refreshing acidity and a slightly chalky mineral aspect. This is a wine that you definitely want to serve with a rich beurre blanc, though a lobster risotto would also serve quite nicely.

## VINEYARD | PRODUCTION NOTES

Since 2003, we've produced this blend of grenache blanc, roussanne and picpoul, derived from a single vineyard source, the Beeswax Vineyard in the Arroyo Seco region of Monterey County. Farmed organically, 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. An intensely flavored wine at a relatively modest degree of alcohol; the '13 Cigare Blanc underwent a complete malolactic fermentation.

## INGREDIENTS

Grapes, tartaric acid, and sulfur dioxide.

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

## VITAL STATISTICS

### Varietal Blend:

55% Roussanne,  
26% Grenache Blanc,  
19% Picpoul Blanc

Vineyard: Beeswax

Appellation: Arroyo Seco

Alcohol by Volume: 14.5%

TA: 4.5 g/L

pH: 3.64

Production: 1,757 cases

Optimal Drinkability: Drinkable  
upon release (April 2015),  
4-7 years ageability



## 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**

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