

*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, slightly lime-green color with great freshness in the honeyed nose—lilac, almond blossom and suggestions of lemon curd. Perhaps even a touch of fennel and spearmint, juxtaposed against a quince/Asian pear background. (These descriptors seem to be the calling cards of the Grenache Blanc/Roussanne admixture, at least from the Beeswax Vineyard.) The '14 seems texturally a bit lighter on its feet than the '13; maybe a slightly brighter acidity and not quite as weighty or ponderous on the palate. That said, this wine is not a shrinking violet. It is quite rich and luscious, plenty of glycerol and non-trivial extract; Le Cigare Blanc remains a great *vin de gastronomie*, pairing well with rich, buttery dishes. The '14 Cigare Blanc seems destined for long-life and will continue to improve over the next five years, perhaps much longer.

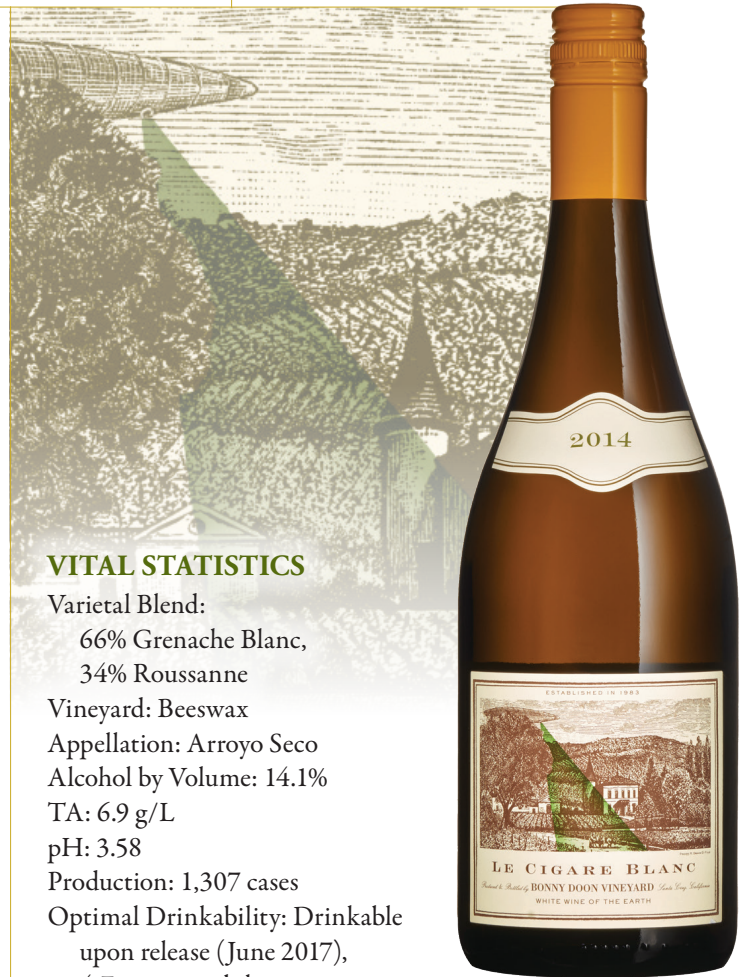
VINEYARD | PRODUCTION NOTES

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 '14 Cigare Blanc underwent a complete malolactic fermentation.

INGREDIENTS

Grapes and sulfur dioxide.

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



VITAL STATISTICS

Varietal Blend:

66% Grenache Blanc,
34% Roussanne

Vineyard: Beeswax

Appellation: Arroyo Seco

Alcohol by Volume: 14.1%

TA: 6.9 g/L

pH: 3.58

Production: 1,307 cases

Optimal Drinkability: Drinkable
upon release (June 2017),
4-7 years ageability

REGION



BEESWAX VINEYARD

