

2017 LE CIGARE BLANC

Beeswax Vineyard

From what far-flung, telic appellation might be dispatched a White Cigar? Le Cigare Blanc is the white analog of Le Cigare Volant, our flagship wine, named in honor of the cigar-shaped alien craft banned by decree of the village council of Châteauneuf-du-Pape. A blend of 55% Grenache Blanc and 45% Roussanne, this wine is a study in pome fruit—Asian pear and quince, with suggestions of honeydew, lime blossom, and citrus rind. The great white Cigare is the ally of the oeno-aesthete, enormously adept in felicitous pairing with a wide range of dishes.

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 '17 seems texturally a bit richer than *vendanges d'antan*—chalk this up perhaps to the malolactic fermentation; withal, there is an extraordinary length and depth to this wine. Rich and luscious, there is plenty of glycerol and non-trivial extract present; Le Cigare Blanc remains a great *vin de gastronomie*, pairing well with rich, buttery dishes. This vintage of Cigare Blanc, as with preceding vintages, 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 and Roussanne 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. In light of the great natural acidity of the vintage, we permitted the '17 Cigare Blanc to undergo a complete malolactic fermentation.

INGREDIENTS

Grapes, tartaric acid, and sulfur dioxide.

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



VITAL STATISTICS

Varietal Blend:

55% Grenache Blanc,
45% Roussanne

Vineyard: Beeswax

Appellation: Arroyo Seco

Alcohol by Volume: 14.4%

TA: 5.1 g/L

pH: 3.54

Production: 634 cases

Optimal Drinkability: Drinkable
upon release (Apr. 2019),
4-7 years ageability

REGION



BEESWAX VINEYARD



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