

# 2010 LE CIGARE BLANC RÉSERVE | *en bonbonne*

I have written in various places about the inspiration to age wine in demijohns/carboys/*bonbonnes*. Some of it has come from my fascination with oxidation/reduction chemistry, an aspect of wine art/science not well understood and its importance greatly unappreciated. Years ago, as a young pup I tasted wine from carboy with Dan Wheeler of Nicasio Cellars in his do-it-yourself-hand-dug cave in Soquel, and was astonished at how youthful were the wines, twenty plus years later, almost as if they had been placed in suspended animation. At about the same time, I also happened to taste the wines from Emidio Pepe in Abruzzo, who also aged his product in demijohns, likewise evincing extraordinary youthfulness and vitality.

## TASTING NOTES

I've had the pleasure of tasting this wine over the last year, and what is most remarkable about it is that every time I taste it, it gets younger and younger! The wine was not filtered, and therefore is partly cloudy, though lately, it is curiously, getting brighter and brighter. The wine has a rich, unctuous texture, despite its modest (12ish%) alcohol, as well as possesses the most satisfying savoriness. In the nose, there is a wonderful suggestion of hazelnuts (hmm, white Burgundy, anyone?), as well as a beautiful fragrance of wintergreen and a wine-like pear. A great gastronomy wine, one that will perfectly suit rich, cream-based dishes.

## VINEYARD | PRODUCTION NOTES

We did some small encouraging experiments years ago, then more or less forgot about them until relatively recently, at which point we began the carboy ageing project with red Cigare. It wasn't until '09 that it dooned on me that perhaps there were even more interesting things to discover with the white. The '10 Cigare Blanc Réserve, our second vintage of this wine, is absolutely amazing, an advance over the '09. To refresh everyone's memory, this wine is more or less the same blend as our standard issue Cigare Blanc, apart from the fact that we've allowed it to undergo malolactic fermentation, and at that point, we gave it a light SO<sub>2</sub> addition, racked it to glass demijohn (*bonbonne*), where it reposed for a year and a half, getting anaerobically stirred more or less fortnightly. The wine derives entirely from the Beeswax Vineyard, located at the mouth of the Arroyo Seco, is farmed biodynamically and produced according to biodynamic specifications (very easy on the extraneous additions).

## INGREDIENTS

Biodynamic® grapes, tartaric acid, and sulfur dioxide.

In the winemaking process, the following were utilized: Indigenous yeast, yeast nutrients, and bentonite.

At time of bottling, this product contained:  
75 ppm total SO<sub>2</sub> and 30 ppm free SO<sub>2</sub>

**BONNY DOON  
VINEYARD**

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## VITAL STATISTICS

Varietal Blend (*Certified Biodynamic*®):

56% grenache blanc, 44% roussanne

Vineyard (*Certified Biodynamic*®):

Beeswax

Appellation: Arroyo Seco

Alcohol by Volume: 12.4%

TA: 4.5 g/L

pH: 3.85

Production: 498 cases

Optimal drinkability:

Drink now-2020



## 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.*

