worthy successor to the '12, though perhaps slightly less muscular, but conversely, incrementally more elegant. We have gotten particularly adept in allowing for the expression of a wonderful savoriness in Cigare, and a pretty nice mastery of tannins. Recent vintages seem to show more structure than years past, and we are convinced that this vintage will be capable of very long ageing.

WINEMAKER NOTES

The 30th Anniversary release of this, our flagship wine. A beautiful wine—dark, mulberry color, and a first nose of dark, cool loamy earth with suggestions of raspberries, Damson plums and cherry/chocolate. On the palate, it is sleek and racy with a lively acidity, very soft tannins and great persistence. This is a wine from an extremely cool and elegant vintage, and by all experience, should be a great prospect for very long ageing and development.

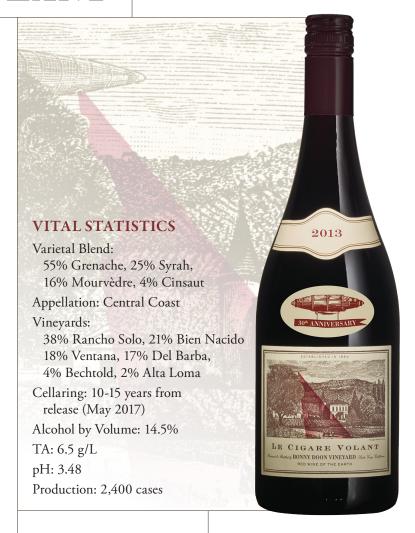
VINEYARD | PRODUCTION NOTES

Grenache adds rich black fruit flavors and a discreet spiciness. Syrah is principally sourced from Bien Nacido vineyard in Santa Maria Valley, which produces the closest analogue we have found to a Northern Rhône Syrah—tannic and meaty in the lower registers; peppery, fruitful and delicately floral in the top, all the while showing great balance and harmony. A select group of non-irrigated, centenarian Contra Costa vineyards continues to provide Mourvèdre for Cigare. A touch of Cinsaut provides a very particular fragrance of flowers and aromatic herbs.

INGREDIENTS

Grapes, sulfur, and tartaric acid.

In the winemaking process, the following were utilized: indigenous yeast, yeast nutrients, and French oak chips, and copper sulfate.



WINEMAKER Randall Grahm



REGION



SENSITIVE CRYSTALLIZATION

Balanced and integrated, Le Cigare Volant crystallization exhibits beautiful aromatics and savory floral, fruit and mineral tones. Expressive centralized fruit characters, give way to complex mineral aspects, organization, symmetry and nuanced expression.





