



## *2014 Vin Gris de Cigare*

*Bonny Doon Vineyard | King City, California*

13.0%  
ABV

Bonny Doon's winemaker, Randall Graham, is hyper intelligent and quite quirky—which certainly prevails in this well-balanced, Provencal-style wine. The name and modified label recalls a historical etching of a blimp—thought to be an alien spaceship—in a French countryside. Graham is fascinated with the fact that a town in Chateauneuf actually banned UFOs from landing—in the name of protecting the crops they would destroy. The blend is a traditional Southeastern French style of Grenache, Mourvèdre, Grenache Blanc, Roussanne, Carignan, and a few other grape varietals. Vin gris means that this wine is an immediate first pressing and the fermentation process involved zero skin contact. This is an extremely pleasant, highly floral and quite delicate rosé. We recommend to enjoy it on its own without any interruption of flavors.

The hue of this rosé might mislead you—it is incredibly pale pink. Upon smelling the wine, you get a literal bouquet of wildflowers, pear blossoms (a gloriously unique smell), and a bit of peach skin. Your palate will agree with the smells—lots of floral, herbs, and raspberries with a nice chalky mineral texture. Serious balance in each sip makes this rosé thoroughly enjoyable.





# FEATURED WINE

## WEST COAST ROSÉ

By Jessica Barger



“What is in a name? That which we call a *rosé* by any other name would [not taste] as sweet ...”

... is an ode to *rosé* that the West Coast winemakers have been reciting for the past decade or so. From blush to *rosé*, our American market for pale to light reds has become almost a sonnet for your senses.

How do we get a *rosé*? The process can come about in a few different ways:

*Vin Gris*—the process of making white wine from red grapes—is usually done with pinot noir grapes. Despite the fact that some *Vin Gris* are virtually colorless, they do not lack flavor. King Estate of Oregon has a great *Vin Gris* Pinot Noir.

*Vin Gris* is accomplished by allowing very minimal [grape] skin contact with the liquid during maceration. Wine gets its color from the compounds mainly in the skins, but the seeds and stems also contribute to tannin and overall body. Once the wine has reached the desired length of contact time—generally between 10-30 hours—the liquid is then drained from the grape solids and continues its fermentation process (if not already finished at this point). *Rosé* maceration ranges from a few hours to a day, while most red wine macerations tend to last days, weeks or even upwards of a month.

The second method of producing *rosé* is to drain some of the juice when attempting to produce an extracted red. This excess liquid is usually dumped or used to top off barrels, but winemakers have realized that it can be much more than an afterthought during red wine production. Although it has been criticized as not a “true” *rosé*, this method has produced some seriously outstanding wines.

Method three is to create a lightly hued wine by blending finished red wine into a base white wine. This is very common in quality champagne-style California sparklers such as Schramsberg.

### Style Guide

When you hear “blush” you often think of something embarrassing, perhaps a cosmetic ... or in our case, a stylistically archaic term for an American *rosé*. Thanks to our taste buds, this category has transformed and taken a one-eighty from what it used to be. The “White Zinfandel Rush” of the 1980s and 1990s produced something that is indeed genuine and often admittedly tasty, but lackluster and unnecessarily sweet.

Although some labels have been ahead of the trend, making fantastic *rosés* since the 1960s, the past decade has shown a resurgence toward a more restrained, elegant, and food-friendly wine. This reflects the amazing grace of what a dynamite *rosé* can truly be.

Taking a page from an international style, the West Coast is leaning the flavor and aroma toward fresh berries, minerals, and vegetal or floral aromas. The sparkling wine emerging in this category has taken to a dry approach, which lends to a refreshingly balanced effervescence.

The West Coast *rosés* are inspired by old world finesse, often utilizing Grenache, Syrah, Cinsault, and Mouvèdre, which are the original *rosé* varietals—the Western wine region finds Pinot Noir, Sangiovese, Carignan, and Cabernet Sauvignon prevalent in *rosés*. Each grape has a different color and flavor and the concentration all depends on the hand of the winemaker.

Some techniques can result in different concentrations of color and flavor. For instance, during maceration, a cold soak process can extract flavor and color with little tannin or alcohol.



### Style Notes

Color	Pale						Dark
Taste	Sweet						Dry
Mouthfeel	Thin						Full
Alcohol	Light						Strong
Overall	Delicate						Assertive