

Bonny Doon Le Cigare Blanc

Bonny Doon

United States - California - Central Coast

Le Cigare Blanc is the white analog of Le Cigare Volant, Bonny Doon's 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 54% Grenache Blanc and 46% Vermentino, this wine is a study in pome fruit and citrus —Asian pear, green apple, with more than mere suggestions of lime blossom and citrus rind.

“CUVÉE OUMUAMUA?”

They call this cuvée, “Oumuamua,” (or “scout” in Hawaiian), so named in light of the recent mysterious cigar-shaped object/visitor to our solar system, initially imagined to be some sort of asteroid, but believed by none other than the chairman of the Astronomy Dept. at Harvard University to possibly be a solar-powered light-sail, sent on a reconnaissance mission to, well, check us out. But, withal, it appears that it may have arrived in the very nick of time, to bring a sort of much needed revitalization to our planet, and by metaphoric extension, to the Cigare brand itself.

Pale, slightly lime-green color with great freshness and a rather bracing acidity and a strong element of “minerality.” Despite its Central Coastal California provenance, the wine really does strongly signify some Mediterranean antecedents - a suggestion of herbal underbrush, sunny, coastal, salt-kissed citrus. The crisp acidity of the wine along with the lemon/lime element, makes it the perfect refreshing accompaniment to any dish that itself would benefit from a slight spritz of citrus. Le Cigare Blanc remains a great vin de gastronomie, pairing well with lighter seafood, as well as serving as an exemplary apéritif.



Specifications

Appellation	Central Coast
Varietals	54% Grenache Blanc, 46% Vermentino (2018)
Vinification	Aged in Neutral French oak barrels for 10 months.
Production	267 (9-liter cases)
Pairings	The perfect refreshing accompaniment to any dish that itself would benefit from a slight spritz of citrus. Le Cigare Blanc remains a great vin de gastronomie, pairing well with lighter seafood, as well as serving as an exemplary apéritif. Prawns à la plancha, oysters, crab cakes, stuffed piquillo peppers, day boat scallops persillade, brandade de morue, sole meunière.

Reviews and News

2019 Bonny Doon Le Cigare Blanc Cuvée Oumuamua- 90 PTS - WE
2018 Bonny Doon Le Cigare Blanc Cuvée Oumuamua- 91 PTS - WE
2015 Bonny Doon Le Cigare Blanc - 92 PTS - VINOUS
2014 Bonny Doon Le Cigare Blanc - 92 PTS - VINOUS
2014 Bonny Doon Le Cigare Blanc - 88 PTS - WS