

2018 LE CIGARE BLANC

“Cuvée Oumuamua”

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 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?”

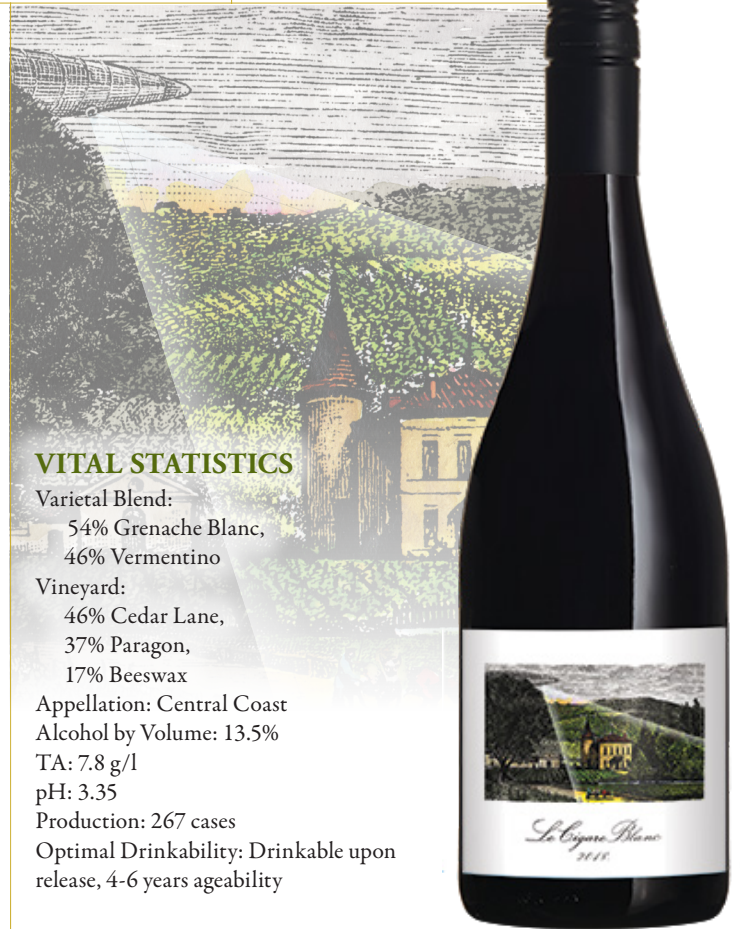
We call this cuvée, “Oumuamua,” (or “scout” in Hawaiian), so named in light of the recent mysterious cigar-shaped object/visitor to our solar system, initially imagined to be some sort of asteroid, but believed by none other than the chairman of the Astronomy Dept. at Harvard University to possibly be 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.

TASTING NOTES

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. The '18 Cigare Blanc is somewhat lower in alcoholic degree, higher in acidity with a significantly softer tannic profile than Cigares d'antan. Le Cigare Blanc remains a great vin de gastronomie, pairing well with lighter seafood, as well as serving as an exemplary apéritif.

VINEYARD | PRODUCTION NOTES

The 2018 vintage of Le Cigare Blanc represents a great stylistic shift in the production and composition of this wine, and for which we are greatly enthused. Historically Le Cigare Blanc has been a blend composed of an admixture of Roussanne and Grenache Blanc from the single-vineyard Beeswax Vineyard. As much as we love this earlier style, the wine was often a bit austere in its youth. But in the new regime, we've retained the very well-adapted Grenache Blanc but have switched out the Roussanne for Vermentino, which plays a strong role as a flavor element in the wine. Vermentino is a grape that is extremely well-adapted to warm and dry conditions such as we find in the Central Coast of California, especially in light of global climate change. The '18 vintage was fermented entirely in a small stainless steel vessel and underwent significant lees stirring post-fermentation to enhance a sense of creaminess, as well as to balance its non-trivial level of acidity.



VITAL STATISTICS

Varietal Blend:
54% Grenache Blanc,
46% Vermentino
Vineyard:
46% Cedar Lane,
37% Paragon,
17% Beeswax
Appellation: Central Coast
Alcohol by Volume: 13.5%
TA: 7.8 g/l
pH: 3.35
Production: 267 cases
Optimal Drinkability: Drinkable upon
release, 4-6 years ageability

REGION



CEDAR LANE VINEYARD



PAIRING SUGGESTION

Prawns à la plancha, oysters, crab cakes, stuffed piquillo peppers, day boat scallops persillade, brandade de morue, sole meunière.

**BONNY DOON
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