

A worthy successor to the '07, 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

Cool earth is the first thing you smell when you open a bottle of the '08 Cigare Volant, followed by the comforting fragrance of peppermint and raspberry. Tasting the wine, one is struck by its bright acidity and black fruit – mulberry, cassis and black raspberry – coupled with a discreet earthiness (telegraphed, as it were, in the nose). The tannins are gentle, but the wine still possesses a strong upright spine; every element stands in very exquisite balance. Utterly delicious and approachable now – especially brilliant with game, lamb and roasted meats – the wine will undoubtedly repay bottle ageing for many (10-15) years hence.

VINEYARD | PRODUCTION NOTES

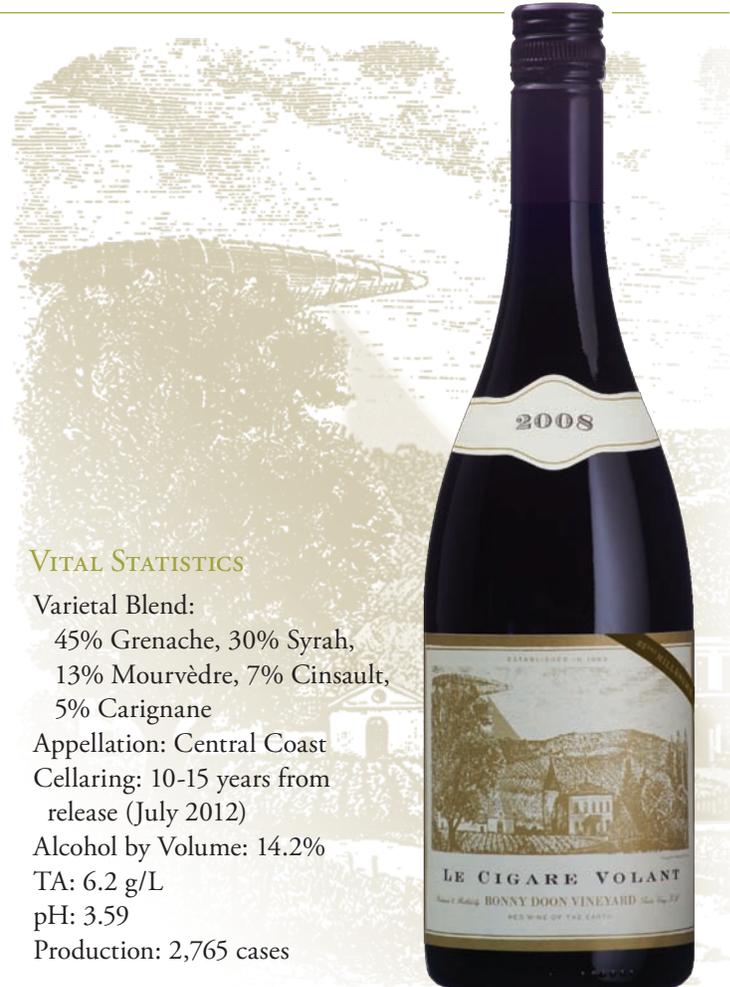
Grenache from our former Ca' del Solo estate (almost a quarter of the blend) adds rich black fruit flavors and a discreet spiciness. Syrah is principally sourced from Bien Nacido vineyard in Santa Maria Valley, which produces the closest analogue we have found to a Northern Rhône Syrah – tannic and meaty in the lower registers; peppery, fruitful and delicately floral in the top, all the while showing great balance and harmony. A small amount of ultra-low-yielding hilltop Biodynamic® Syrah comes from the Chequera vineyard on the west side of Paso Robles. A select group of non-irrigated, centenarian Contra Costa vineyards continues to provide Mourvèdre for Cigare. A touch of Cinsault provides a very particular fragrance of flowers and aromatic herbs, and an even smaller morsel of Carignane adds notes of earthy stone.

INGREDIENTS

Grapes, tartaric acid and sulfur dioxide.

In the winemaking process, the following were utilized: Indigenous yeast, cultured yeast, yeast nutrients, untoasted oak chips and French oak barrels.

At the time of bottling, this product contained: 50 ppm total SO₂ and 25 ppm free SO₂.



VITAL STATISTICS

Varietal Blend:

45% Grenache, 30% Syrah,
13% Mourvèdre, 7% Cinsault,
5% Carignane

Appellation: Central Coast
Cellaring: 10-15 years from
release (July 2012)

Alcohol by Volume: 14.2%

TA: 6.2 g/L

pH: 3.59

Production: 2,765 cases

REGION



WINEMAKER



SENSITIVE CRYSTALLIZATION

Balanced and integrated, the '08 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.



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VINEYARD**

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