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Digital photography and Randall Grahm's lyrics available.

**TEATRO ZINZANNI IS BONNY-DOON-IZED FOR ONE NIGHT**

Lyrics by Randall Grahm, honoring release of Cigare Volant in screwcap

San Francisco, January 12, 2004---For one unprecedented performance, San Francisco's Teatro ZinZanni will be "taken over" by Bonny Doon Vineyard on Monday, January 12 for a Bonny-Doon-ized version of "Love, Chaos and Dinner." With lyrics by Randall Grahm, Bonny Doon's founder and President-for-Life, the story follows the rise and fall and banishment to Soledad of winemaker "Don Quijones" in 18 songs. The evening will include a five-course dinner by Taste Catering (two recipes below) and twelve wines from Bonny Doon (listed below). The audience will consist of Bonny Doon customers from around the country---retailers, restaurateurs, distributors, brokers. "Ostensibly we're celebrating the release of our 2001 Le Cigare Volant in screwcap, the first relatively expensive (approx. retail \$32.00) wine released in volume (13,000 cases) with a screwcap," explains John Locke, Bonny Doon's Director of Creative Services. "What's the purpose of this spectacle? It's our way of offering our customers some good, slightly naughty, challenging, thoughtful, self-deprecating fun," he adds, "in a way that's not too common in the wine industry." Bonny Doon's Le Cigare Volant was California's first tribute to Chateaufort-du-Pape, a blend of grenache, syrah, mourvedre and cinsault. The first vintage produced was in 1984.

Bonny Doon's version of "Love, Chaos and Dinner" (called "Born to Rhone") will unfold within the unique Teatro ZinZanni context of some of the oldest traditions in entertainment---circus and aerial acts, cabaret, balance and juggling acts, tap dancing, clowning, illusionists, physical comedy, singing---all spanning the worlds of jazz, blues, opera and musical theater. The entertainment is not confined to the stage---various artists engage and entertain the audience throughout the evening. Teatro ZinZanni is an unusual approach to entertainment, mixing interactive theater, spectacle and fine dining. Teatro ZinZanni is staged inside Le Palais Nostalgie, a spiegeltent (a tent made in Europe in 1926). "Spiegeltent" is a specific type of tent with hand-hewn circular pavilions, wooden floors, leaded glass windows and cut glass, velvet and brocade detailing. The Production Director for the evening is Stefan Haves.

"How do you announce the availability of your top-of-the-line wine in screwcap," asks Bonny Doon's Director of Marketing, Nick Tucker. "We wanted to do something purely hedonistic and multi-dimensional, not a commercial exercise," he says. "Our wines have a soul; they have a story behind them, so why not have a pure exercise in delight, for one amazing evening? There will be something for everyone to miss and nothing for everyone," he added. "Bonny Doon is known for its out-of-the-box marketing," explains David Amadia, Bonny Doon's Vice President, Sales & Marketing. "We're taking the generous entertaining so basic to the wine industry and tweaking it," he says. "You could call it 'enlightened marketing,' since it's certainly not bottom-line-oriented."

The five course dinner was created by MeMe Pederson and Chef de Cuisine Bill Bunn of Taste Catering of San Francisco. The first course of appetizers are Caviar-Brioche Boxes filled with Creme Fraiche and Caviar served with Bonny Doon's Freisa Frizzante; Fresh Dungeness Crab with Meyer Lemon Aioli with 2002 Malvasia Bianca; Seared Sonoma Foie Gras on Brioche with 2002 Viognier Doux; Red Wine-Braised Oxtail Served in a Yukon Gold Potato Cup with 2002 Domaine des Blagueurs Syrah and Five Spice Duck Served on a Pecan Griddle Cake with 2002 Cardinal Zinfandel. The second course is Slow-Oven-Dried Roma Tomato, Cucumber, Greek Olives, Red Onion, Feta and a Chiffonade of Romaine Lettuce with 2002 Vin Gris de Cigare. The third course is Tuna Tartare, Wonton Chip, Baby Asian Greens Garnished with Ponzu Aioli with 2002 Pacific Rim Riesling. The fourth course is Thai Basil Asian Pear Poached in Riesling and Bean Thread Noodles wrapped in Rice Paper on a drizzle of Peanut Sauce with 2002 Heart Has Its Rieslings. The fifth course is Lamb Medallions on Parsnip-Potato Puree with Le Cigare Volant Demiglace with 2001 Le Cigare Volant. The sixth course is Savory Roquefort Tartlet garnished with Grapes with 2001 Muscat Vin de Glaciere. The seventh course is Chocolate Silk Cake with a Reduced Framboise Sauce with Framboise. Other wines being offered are 2002 Clos de Gilroy and 2001 Old Telegram.

Bonny Doon was founded in 1980 by Randall Grahm in the town of Bonny Doon outside Santa Cruz, California. He is a champion of lesser-known grape varieties, experimental vinification techniques, controversial packaging and an irreverent and erudite approach to winemaking and marketing. Bonny Doon has established a history of innovation; it was one of the first California wineries to use microbullage and cryoextraction. Bonny Doon has pioneered unusual blending and sourcing as exemplified by its Pacific Rim Riesling, a blend of rieslings from California, Germany and Washington State. Bonny Doon is noted for producing an array of proprietarily named wines, including Old Telegram, Critique of Pure Riesling, Heart of Darkness, Clos de Gilroy and Le Cigare Volant. The winery is also known for its unconventional packaging - from see-through and multi-piece labels to hourglass-shaped bottles - and the use of visionary artists, such as Ralph Steadman. Bonny Doon's newsletter, written by Randall Grahm, is highly original. Bonny Doon offers consumers experimental, small-batch wines via its wine club, D.E.W.N. (the Distinctive Esoteric Wine Network). Bonny Doon has two tasting rooms: in Santa Cruz, California (831/425-4518) and in Paso Robles (805/239-5614). Directions and further details at <<http://www.bonnydoonvineyard.com>>[www.bonnydoonvineyard.com](http://www.bonnydoonvineyard.com).

Teatro ZinZanni (<<http://www.love.zinzanni.org>>[www.love.zinzanni.org](http://www.love.zinzanni.org)) was created in 1998 by One Reel, a non-profit arts producer based in the Pacific Northwest. Since 2000 Teatro ZinZanni has had a permanent home on the Embarcadero in San Francisco.

In October 2002 Bonny Doon Vineyard staged elaborate "funerals" for "Mr. Cork" ("Monsieur Thierry Bouchon") in New York and San Francisco, with an eulogy by British wine authority Jancis Robinson, all-black menus, a 17-year vertical of Le Cigare Volant (and many other touches). Bonny Doon maintains an ever-growing list, Top Twenty Reasons For Using Screwcaps at its website, <[http://www.bonnydoonvineyard.com/pr\\_screwcap\\_intro.html](http://www.bonnydoonvineyard.com/pr_screwcap_intro.html)>[www.bonnydoonvineyard.com/pr\\_screwcap\\_intro.html](http://www.bonnydoonvineyard.com/pr_screwcap_intro.html). These events in 2002 were Bonny Doon's way of announcing that the winery had just released the largest U.S. bottling to date of a fine wine with a screwcap closure---80,000 cases of its 2001 Big House White and Red. These wines retail nationally for approximately \$10.00. Over the last ten years, Bonny Doon had experimented with various types of closures and searched for a closure which would minimize so-called "cork taint." Bonny Doon chose the Stelvin screwcap, developed by the French firm Pechiney. # # #

**BONNY DOON VINEYARD AT TEATRO ZINZANNI  
JANUARY 12, 2004**

**Teatro ZinZanni Chocolate Silk Cake**

**From Elise Fineberg, Pastry Chef, Taste Catering of San Francisco**

Yields: 8 cakes

- 1 cup chocolate shortbread cookie crumbs, ground
- 2 oz melted unsalted butter            1 tsp espresso powder
- 10 oz bittersweet or semisweet chocolate
- 3 oz unsalted butter                      2 TB Marsala
- 3 eggs    2 oz heavy whipping cream

For crust, combine crumbs with melted butter and espresso powder. Mix thoroughly. Scoop crumbs into small aluminum mold (use silver #70) (or can use porcelain ramekins). Bake at 325 degrees and let cool. For cake, melt chocolate and butter together over water bath. Add Marsala and stir to combine. Beat the eggs until frothy and light. Whip cream to stiff peaks. Fold chocolate mixture into eggs. Fold whipped cream into chocolate mixture. Pipe into ring molds and refrigerate. Alternative is to use a 9" springform pan; in this case the recipe should be doubled; whipped cream should be 1 cup plus with 2 TB of sugar.

**Teatro ZinZanni Five Spice Duck on Pecan Griddle Cake**

**From Robert Gatto, Executive Chef, Taste Catering of San Francisco**

Serves: 36

- 1 skinless raw duck breast                      6 TB peanut oil
- 1 tsp sesame oil                                    1/2 c chopped fresh chives
- 1/2 tsp five spice powder (available at Asian markets and specialty groceries)
- 1/2 tsp minced fresh garlic                      1/2 tsp minced fresh ginger
- Pinch of ground cloves                          Salt & pepper to taste
- buckwheat pancake batter                      1/2 cup small chopped pecans
- 2 TB canola oil                                      9 tsp plum preserves

Make marinade by mixing peanut oil, sesame oil, five spice powder, garlic, ginger, cloves, salt and pepper. Marinate duck breast overnight in refrigerator. Sear duck breast to medium rare. Let cool. Make pancake batter (it should be on the thick side). Add chopped nuts to the batter. Heat a griddle with a little canola oil. Pour pecan pancake batter in one and one-half inch rounds. Flip when ready. Remove to platter. Slice the cooked duck breast (across the grain of the meat) into thin slices. Fan two or three slices of duck on top of the pancake. Add a small dollop of plum preserves. Sprinkle with chopped chives. Serve.