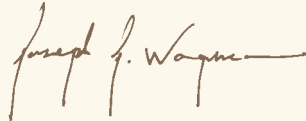


“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”

SENATOR DANIEL WEBSTER (1840)

BOËN IS A TRANSLATION OF ‘THE FARM’ IN NORWEGIAN AND I CHOSE IT AS A REMINDER TO MYSELF THAT THE WINE I MAKES IS INDIVISIBLE FROM THE LAND IT COMES FROM AND THAT FIRST AND FOREMOST, I AM A FARMER.



JOSEPH WAGNER, WINEMAKER

SONOMA COUNTY'S RUSSIAN RIVER VALLEY

The Russian River Valley is recognized as one of the world's most ideal regions for growing Pinot Noir. Just a few miles from the Pacific ocean, the Russian River Valley benefits from natural air conditioning in the form of cool and often foggy air that arrives in the evening, then retreats the following morning. The result is a longer growing season which allows Pinot Noir to develop full flavors while retaining its natural acidity. The unique soils of the region also contribute exponentially to the quality of the wine grapes grown in them. Over millions of years water flowing off the mountains has carried with it eroded volcanic deposits and ancient, uplifted bedrock, while the Russian River has deposited large amounts of alluvial material to form prime benchlands.

2017 GROWING SEASON

After a very wet winter that saw record amounts of rain and replenished reservoirs, this growing season kicked off with classic Russian River Valley conditions in the vineyards. Instead of very warm weather in February and March, as we've experienced the past few years, temperatures remained cool to cold from late winter into early spring. Cloudy skies gave way to mild spring sunshine, followed by a hot summer with three late-summer heat spikes. Fortunately, the high daytime temperatures were offset by cool nights, giving the grapes a chance to recover from the heat. We saw an average-sized crop of Pinot Noir, with flavors of rich, black fruits.

WINEMAKER NOTES

We were extremely happy with the high-quality and abundant fruit harvested. During fermentation, we used both punch-down and pump-over techniques to ensure balanced extraction of flavor, aromatics, structure and color. To allow both the sweet and structural influences from the barrels to intermingle seamlessly with the rich fruit and ripe tannins of the wine, we aged Böen in 100% French oak, 60% new.

TASTING NOTES

COLOR: Deep scarlet red with garnet highlights.

AROMATICS: Red raspberry, tart cherry, blackberry, and vanilla.

PALATE: Smooth and velvety, with lively, balanced flavors of plum, cranberry, and chocolate covered cherries followed by hints of cola and clove.

FOOD PAIRING

Rosemary chicken with roasted baby red potatoes, margherita pizza, or BBQ asparagus.

