TRI-APPELLATION • CHARDONNAY • 2016

"We have a knack for scouting and farming exceptional vineyards to set the foundation for a great wine. With Böen, we craft what we believe a great Chardonnay should be: rich, supple, fruit-forward and succulent. Each note of the appellation is there, but each wine conjures up a location all its own."

Joseph Wagner, Winemaker & VITICULTURIST

FARMING

In my family, farming has been a tradition since my ancestors arrived in California more than 160 years ago. Today, farming is the lifeblood of our wines and the grounding element in creating the style of wines for which we have become known. Böen, which means 'the farm', is a testament to the generations of family farmers that have come before me. These are my roots.

SONOMA COUNTY, MONTEREY COUNTY, SANTA BARBARA COUNTY

Böen draws its profile from the varied winegrowing regions cultivated along California's expansive Pacific coast. Our vineyards are located in the most highly-regarded cool-climate appellations along California's coast. This stretch of coastline is so geographically diverse that the various soil types, sub-climates, and elevations produce wines with an array of differences in character and style. To create our Boen Tri-Appellation Chardonnay, we blend together grapes from the various regions to create a wine that is rich in flavor, with bright aromatics and a vibrant minerality. This is a well-rounded and balanced Chardonnay that begs for another sip.

2016 GROWING SEASON

This vintage, we saw distinct weather differences north to south. In Sonoma County, a very rainy January gave way to warm, dry weather in early spring. February was particularly warm, prompting vine growth in March and rapid canopy development in April. By the time the weather cooled down in May, bloom was complete. While June was seasonally warm, cold weather predominated in July and August, causing the light crop to ripen more slowly than normal. In Monterey and Santa Barbara, warm weather in February kick-started the growing season with early bud break. Sunny weather continued in March and April before a persistent marine layer in May cooled things down. Just when we were starting to get worried about the fruit maturing properly, June warmed back up and was followed by mild temperatures for the remainder of the season. The result was a beautiful crop.

TASTING NOTES

COLOR: Medium-gold with platinum highlights.

AROMAS: Peaches, lemon zest and honeysuckle.

PALATE: Opulent flavors with a silky, alluring texture. The wine first presents forward tones of apricot, lemon-cream tart and vanilla, which then intermingle with graceful accents of baked pear, passionfruit, kiwi, green tea and river gravel. While each flavor can be enjoyed on its own, the power of this wine resides in the confluence of its many elements. Bright acidity and unctuous roundness take this wine to a lingering, delectable finish.

