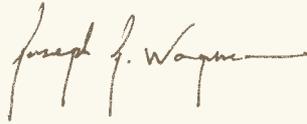


BÖEN

RUSSIAN RIVER VALLEY • PINOT NOIR • 2020

“When tillage begins, other arts follow. The farmers, therefore, are the founders of human civilization.”
SENATOR DANIEL WEBSTER (1840)

BÖEN IS A TRANSLATION OF “THE FARM” AND I CHOSE IT AS A REMINDER TO MYSELF
THAT THE WINE I MAKE IS INDIVISIBLE FROM THE LAND IT COMES FROM
AND THAT FIRST AND FOREMOST, I AM A FARMER.



JOSEPH WAGNER, FIFTH GENERATION 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 bench-lands.

2020 GROWING SEASON

Winter of 2020 began with mild and dry weather in January along with warmer temperatures and minimal rain. We received late spring storms in early May and returned to very dry and hot weather by late May. Bloom and fruit set completed quickly due to the variable weather. June and July were characterized by mild to warm weather with no measurable rainfall. As we approached the end of August and well into September, subtropical moisture from lower latitudes moved north along the coast of California and inland to Northern California. The fruit had excellent color and flavor development which was complemented by bright acidity. We started and finished harvesting early October.

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: Ruby red.

AROMATICS: Crushed violet, ripe purple plum, clove, and spicy white pepper.

PALATE: This full-bodied wine is layered with rich flavors of blackberry cobbler, black cherry jam, and hints of nutmeg. It is bold and robust with a velvety texture, balanced by freshness and mild acidity.

FOOD PAIRING

Smoked brisket with a brown sugar bbq sauce glaze, hickory smoked ribs, creamy chicken fettuccine alfredo, or carne asada street tacos.



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