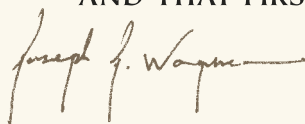


BÖEN

SANTA LUCIA HIGHLANDS ♦ PINOT NOIR ♦ 2019

"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

SANTA LUCIA HIGHLANDS, MONTEREY COUNTY

The Santa Lucia Highlands AVA is arguably the most consistent, high tier region for Pinot Noir in the world. A unique yet amazing combination of a dry, arid climate combined with the cool, coastal influence is a dichotomy that challenges conventional farming methods and opens the door to creating profound Pinot Noir. While the Santa Lucia Highlands lack the typical cool climate characteristics of ample fog and rainfall, the desert conditions, afternoon winds, elevation, and sandy loam soils yield extremely small berries with thick skins and small seeds. The resulting wines are very dark, rich, and opulent in style.

2019 GROWING SEASON

During mid-January, a series of cold winter storms directed much needed precipitation into the Central Coast of California. The cold and wet weather from these storm systems was consistent throughout February and March, keeping temperatures lower than normal. The cold weather and rainfall finally tapered off in late March, which delayed the onset of bud break and early grapevine growth. The cool March weather finally changed to sunny, warm, and dry weather in April, which caused rapid grapevine growth to occur well into early May. June and July experienced mild and warm weather causing bloom and fruit set to occur rapidly. The mild and warm midsummer weather transitioned to hot weather in August with veraison being completed by the end of the month. During the favorable ripening weather, the fruit developed beautiful flavors and brilliant color while retaining vibrant acidity while. We started harvesting the Pinot Noir grapes in early-September and completed harvest on the third week of September.

WINEMAKER NOTES

Both punch-down and pump-over techniques are used 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 for nine months with limited use of SO₂ to maintain the phenolic profile.

TASTING NOTES

COLOR: Dark Ruby Red.

AROMATICS: Overflowing aromas of sun-ripened cherries, eucalyptus, sweet plums, and hints of cola nut and white pepper.

PALATE: The palate is complex and rich, packed with dark fruit flavors of bramble and blackberry. This wine is well balanced with bright acidity, medium body, and a mouthwatering finish.

FOOD PAIRING

Beef stew with potatoes and carrots, braised duck with mushrooms, or chicken tagine with olives and preserved lemons.



BOENWINES.COM • #BOENWINES • @BOENWINES