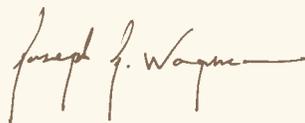


*“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”*

SENATOR DANIEL WEBSTER (1840)

BOËN IS A TRANSLATION OF ‘THE FARM’ 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

### SANTA MARIA VALLEY, SANTA BARBARA COUNTY

The Santa Maria Valley is the second oldest appellation in California and the northernmost appellation in Santa Barbara County. It is also one of the most interesting and diverse agricultural regions in North America, home to berry and avocado farms in addition to world-class vineyards. With valleys that run east-west, which is unique in California, the vineyards in the Santa Maria Valley enjoy a moderate Mediterranean climate that is well-suited to winegrowing, particularly cool-climate varietals like Pinot Noir and Chardonnay. The famed Santa Ana dry winds are known for bringing hot, dry weather to the region which spikes fruit ripeness just before harvest. The soil types range from diatomaceous earth and limestone to clay loam and sand - each of which contribute unique characteristics to the wines of the region.

### 2017 GROWING SEASON

The 2017 vintage experienced a challenging season with a lot of rain and humidity. Spring was cool and once warm weather arrived, growth came quickly with plenty of water and nutrients for the vines. We began picking the grapes in the third week of August, with fruit quality above average and characterized by small berries with good concentration. This vintage displays vibrant fruit-forward notes and beautiful structure.

### 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 SO<sub>2</sub> to maintain the phenolic profile.

### TASTING NOTES

**COLOR:** Scarlet red with glimmers of garnet.

**AROMATICS:** Notes of ripe blackberry, boysenberry, and red apple followed by hints of tobacco and dry herbs.

**PALATE:** Vibrant flavors of very ripe boysenberry, blueberry, and plum pie with layers of rosemary and sage balanced by firm tannins that carry through to a long, structured and mouthwatering finish.

### FOOD PAIRING

Italian sausage with spaghetti squash and marinara sauce, prime rib, or pasta puttanesca.

