

BOËN

RUSSIAN RIVER VALLEY • PINOT NOIR • 2018

“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, 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 benchlands.

2018 GROWING SEASON

The winter of 2018 was abnormally dry with little to no rainfall. The high pressure ridge that kept winter storms to the North of California broke down in March and allowed a series of winter storms to bring much needed rainfall across California. The cool, wet spring weather quickly transitioned to very warm weather for the months of May and June and grapevine growth was both rapid and healthy. Bloom conditions were optimal, and the resulting fruit set was even and uniform. The summer months of July and August were characterized with a persistent, foggy marine layer that kept temperatures well below normal. Due to the relatively cool and variable growing season, the grapes matured evenly while retaining their natural acidity, and developed spectacular color and rich flavors. Fruit from the vineyards was harvested during late September and was completed by the second week of 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 with hints of plum.

AROMATICS: Raspberry tart, blueberry, dried rosemary, and molasses.

PALATE: Bold layers of blackberry, strawberry, and boysenberry pie, gives way to flavors of cocoa, nutmeg, and brown sugar. A full bodied wine, balanced by refreshing acidity on the long finish.

FOOD PAIRING

Grilled rosemary lamb chops with potatoes au gratin, smoked brisket burger, or eggplant parmesan.



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