


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

SENATOR DANIEL WEBSTER (1840)

“WITH BOËN, WE CRAFT WHAT WE BELIEVE A GREAT CHARDONNAY SHOULD BE: RICH, SUPPLE, FRUIT-FORWARD, AND SUCCULENT. EACH NOTE OF THE APPELLATION IS THERE, BUT THE WINE CONJURES UP A LOCATION OF ITS OWN.”



JOSEPH WAGNER, FIFTH GENERATION WINEMAKER

FARMING

In my family, farming has been a tradition since arriving in California nearly 200 years ago. Today, farming is the lifeblood of our wines and the grounding element in creating the style of Pinot Noir 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 coastal winegrowing areas that are among California’s most sought after cool-climate appellations. Each area Böen originates from offers optimal growing conditions for this temperamental and early-ripening varietal. This stretch of the California coastline is so geographically diverse that the various soil types, sub-climates, and elevations produce desirable and complex Chardonnay. To create our Böen Chardonnay, we blend grapes from the various regions to showcase a wine that is rich in flavor, with bright aromatics and a vibrant minerality.

2018 GROWING SEASON

The 2018 vintage started with a very dry winter with above normal daytime temperatures. In March, a series of winter storms brought much-needed rainfall to California. Summer quickly transitioned to very warm weather, and the grapevine growth was vigorous and healthy. While the fall months of September and October were very cool, the crop ripened very slowly and evenly. Even though the growing season was relatively cool and quite variable, the grapes matured uniformly and developed brilliant colors and flavors while retaining their natural acidity. We began picking the fruit from the vineyards in mid-September and harvest was completed by the first week of October.

TASTING NOTES

COLOR: Gold with platinum straw highlights.

AROMA: Lemon drop, nectarine, honeysuckle, and green apple.

PALATE: Juicy nectarine and crisp gala apple blend with a zesty lemon on the front palate. Lively tropical fruit flavors of mango and pineapple follow on the mid-palate. Our Böen Chardonnay is creamy and rich with well-balanced acidity that drives a lingering finish. Pair this Chardonnay with sea scallop risotto, wild mushroom pizza with caramelized onions, and honey baked brie with figs.

COASTAL ELEMENTS



RUSSIAN RIVER VALLEY SONOMA COUNTY

27%

Ripe stone fruit & cream

SANTA LUCIA HIGHLANDS MONTEREY COUNTY

31%

Bright aromatics & crisp acidity

SANTA MARIA VALLEY SANTA BARBARA COUNTY

42%

Rich texture & minerality

ALCOHOL 14.4%

