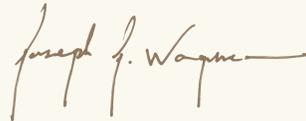


“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”

SENATOR DANIEL WEBSTER (1840)

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



JOSEPH WAGNER, 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.

2015 GROWING SEASON

Nature threw us a few curve balls this growing season, with warm weather in February and March that led to an early bud break, followed by below-average temperatures in May that were actually colder than January’s. That cool Spring spell was followed by textbook Summer weather with plenty of warm and sunny days, free of any heat spikes. Cool nights and morning fog slowed ripening and allowed for the type of flavor development we dream about with Pinot Noir from the Russian River Valley.

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: Deep, dark ruby-red

AROMATICS: Bright Bing cherry, dark chocolate, coconut, black licorice, a hint of toast, smoked meat, blueberry, barrel spice.

PALATE: Cola, vanilla cream soda. Chocolate and black licorice carries through to the palate. Dried strawberry flavors with hints of cranberry and prune. Fresh, bright acidity. A dustiness or earthiness and very fine and persistent tannins.

FOOD PAIRING

Chicken roasted with spices, pork chops, bacon sample platter, roasted vegetables, veggie lasagna.

