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

Senator Daniel Webster (1840)

"WITH BÖEN, WE CRAFT WHAT WE BELIEVE A GREAT PINOT NOIR SHOULD BE: RICH, SUPPLE, SPICY, AND SUCCULENT. EACH NOTE OF THE APPELLATION IS THERE, BUT THE WINE CONJURES UP A LOCATION OF ITS OWN."

JOSEPH WAGNER, WINEMAKER & VITICULTURIST

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 Boen originates from offers optimal growing conditions for this temperamental and early-ripening variety. This stretch of the California coastline is so geographically diverse that the various soil types, sub-climates, and elevations produce desirable and complex Pinot Noirs. To create our Böen Pinot Noir, we work closely with growers and vineyards in each region to blend a well-balanced wine. This wine shows its coastal California roots in its flavor, texture, and vibrant acidity.

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 late September and harvest was completed in the second week of October.

TASTING NOTES

COLOR: Dark plum with ruby red highlights.

AROMA: Cherry cola, cranberry, herbaceous.

PALATE: Bursting with bright fruit flavors of cherry, strawberry, and blackberry this Pinot Noir is very well balanced with hints of cocoa and caramel on the long lasting finish. Pair this wine with grilled salmon on a bed of quinoa, lamb chops with a mint sauce, or a crispy cast iron Chicken thighs.

BOENWINES.COM • #BOEN • @BOENWINES