

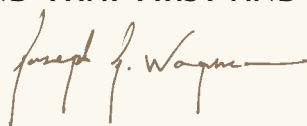
BOËN

RUSSIAN RIVER VALLEY • PINOT NOIR • 2016

“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’ IN NORWEGIAN 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

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.

2016 GROWING SEASON

After above-average winter rainfall that lasted through January, a long stretch of dry weather followed. February was both dry and very warm, which prompted aggressive vine growth in early March. The canopies developed rapidly with bloom starting in mid-April and finishing during May when the weather cooled down considerably. Overall, the Pinot Noir crop in the Russian River Valley was lighter than normal due to cold weather in late July and throughout August. No surprise that without a lot of late-summer heat, the grapes ripened more slowly than is typical. We started picking the fruit during the third week of September and finished by the first 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 sparkling garnet highlights.

AROMATICS: Wild blackberry, Santa Rosa plum & strawberry with hints of oregano, sage & white pepper.

PALATE: Ripe raspberry, boysenberry, black-fruit jam & warming spices; moderate acidity & bold tannins.

FOOD PAIRING

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

