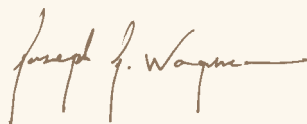


“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”

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

SANTA LUCIA HIGHLANDS, MONTEREY COUNTY

The Santa Lucia Highlands AVA is arguably the most consistent, high tier region for Pinot Noir in the world. A unique yet amazing combination of a dry, arid climate combined with the cool, coastal influence is a dichotomy that challenges conventional farming methods and opens the door to creating profound Pinot Noir. While the Santa Lucia Highlands lack the typical cool climate characteristics of ample fog and rainfall, the desert conditions, afternoon winds, elevation and sandy loam soils yield extremely small berries with thick skins and small seeds. The resulting wines are very dark, rich and opulent in style.

2016 GROWING SEASON

The 2016 growing season provided high quality fruit, but in low yields. Rain in January and February filled the soil, setting the vines up for a Spring with warm temperatures that brought about early bud break and strong vine growth. Things cooled in Summer and we saw slow, even ripening and exceptional quality. The region’s typical warm days and cool evenings provided us with conditions to produce well-structured and intense Pinot Noir that begs for another sip.

WINEMAKER NOTES

Both punch-down and pump-over techniques are used 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, we aged Böen in 100% French oak, 60% new for nine months with limited use of SO₂ to maintain the phenolic profile.

TASTING NOTES

COLOR: Deep, dark ruby-red

AROMATICS: Wild herb notes and earthy tones intermingle with blueberry pie, plum and a hint of toasty barrel spice.

PALATE: Dark currant, pie filling and ripe plum carries through the palate. Fresh, bright acidity, soft tannins and a long finish.

FOOD PAIRING

Grilled filet mignon with root vegetables, spicy Bolognese, triple cream cheese or dark chocolate.

