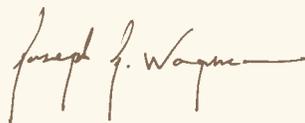


“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”

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 MARIA VALLEY, SANTA BARBARA COUNTY

The Santa Maria Valley is the second oldest appellation in California and the northernmost appellation in Santa Barbara County. It is also one of the most interesting and diverse agricultural regions in North America, home to berry and avocado farms in addition to world-class vineyards. With valleys that run east-west, which is unique in California, the vineyards in the Santa Maria Valley enjoy a moderate Mediterranean climate that is well-suited to winegrowing, particularly cool-climate varieties like Pinot Noir and Chardonnay. The famed Santa Ana winds are known for bringing hot, dry weather to the region which spikes fruit ripeness just before harvest. The soil types range from diatomaceous earth and limestone to clay loam and sand - each of which contribute unique characteristics to the wines of the region.

2016 GROWING SEASON

The 2016 vintage was characterized by great balance of both acidity and sugar. A warm February brought about early bud-break, signaling the potential for an early harvest. Temperatures dropped in spring and cool, coastal fog regulated vine growth and acidity levels. A pleasant and mild summer provided great hang-time for the fruit and harvest began in mid-September, just slightly ahead of schedule.

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: Rich, dark garnet

AROMATICS: Notes of cherries, strawberries and blackberries layered with hints of cola and caramel.

PALATE: Intense and mouth-filling with flavors of cherry, crème de cassis and berry pie complemented by supple acidity and firm tannins to carry through to a long, lingering finish.

FOOD PAIRING

Slow-roasted lamb with Yukon gold potatoes, pasta carbonara or spicy sausage ratatouille.

