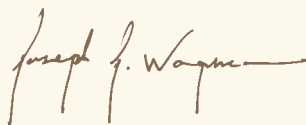


“When tillage begins, other arts follow. The farmers, therefore are the founders of human civilization.”

SENATOR DANIEL WEBSTER (1840)

WITH BÖEN, WE CRAFT WHAT WE BELIEVE A GREAT CHARDONNAY SHOULD BE: RICH, SUPPLE, FRUIT-FORWARD AND SUCCULENT. EACH NOTE OF THE APPELLATION IS THERE, BUT THE WINE CONJURES UP A LOCATION ALL ITS OWN.



JOSEPH WAGNER, WINEMAKER & VITICULTURIST

## FARMING

In my family, farming has been a tradition since my ancestors arrived in California more than 160 years ago. Today, farming is the lifeblood of our wines and the grounding element in creating the style of wines 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 winegrowing regions that are the most highly-regarded cool-climate appellations along California’s coast. This stretch of coastline is so geographically diverse that the various soil types, sub-climates, and elevations produce wines with an array of differences in character and style. To create our Böen Tri-Appellation Chardonnay, we blend together grapes from the various regions to showcase a wine that is rich in flavor, with bright aromatics and a vibrant minerality.

## 2017 GROWING SEASON

The 2017 vintage started with above average rain in each of our locations that delivered a lot of wetness and humidity keeping us on our toes. The overall growing season brought a nice spring with uniform growth and a healthy fruit set. Veraison occurred during July through August for Sonoma County, Monterey, and Santa Barbara. Each appellation experienced a fall heat wave in early September, this slight stress to the vineyard gave us the optimal sugar levels, phenolics, and acids that allowed for us to pick the grapes immediately.

## TASTING NOTES

**COLOR:** Medium-gold with platinum highlights.

**AROMAS:** Nectarine, meyer lemon custard, and toasted almonds.

**PALATE:** Crisp green apple and persimmon lead to peach skin and a stone-fruit opening. The mid-palate is lively and tropical with an undertone of delicate salinity. Our Böen Chardonnay ends with lovely hints of kumquat and fresh lemon custard pie. Rich and creamy, this wine resides with it’s many elements. Pair this Chardonnay with welsh aged cheddar, baked tilapia, and kale salad with apples and blanched almonds.

## COASTAL ELEMENTS



### RUSSIAN RIVER VALLEY SONOMA COUNTY

22%

*Ripe stone fruit & cream*

### SANTA LUCIA HIGHLANDS MONTEREY COUNTY

32%

*Bright aromatics & crisp acidity*

### SANTA MARIA VALLEY SANTA BARBARA COUNTY

46%

*Rich texture & minerality*

ALCOHOL 14.3%