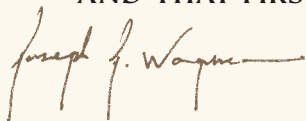


# BOEN

RUSSIAN RIVER VALLEY • PINOT NOIR • 2019

*"When tillage begins, other arts follow. The farmers, therefore, are the founders of human civilization."*  
SENATOR DANIEL WEBSTER (1840)

BÖEN 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, FIFTH GENERATION 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 bench-lands.

## 2019 GROWING SEASON

The unusually warm and dry start to the 2019 harvest year quickly ended when a series of cold mid-January storms directed much-needed precipitation to Northern California. The cold, wet weather didn't taper off until late March, delaying the onset of bud break and early grapevine growth. Warm, sunny weather returned briefly in April, but changed again to a period of very wet and cold weather in mid-May. June and July were mild for bloom and fruit set, and the favorable conditions caused the Pinot Noir crop to grow uniformly and develop beautiful flavors and brilliant color. Veraison was completed by the end of a very hot August. We started harvesting in mid-September and completed harvest on the third 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 scarlet highlights.

**AROMATICS:** Cocoa, blackberry jam, cranberry, boysenberry, honeysuckle, white pepper, and citrus leaves.

**PALATE:** Smooth and lively with balanced flavors of sugared pie crust, vanilla, boysenberry tart with whipped cream, and orange zest. A medium-heavy wine, balanced by refreshing acidity on the smooth, mouthwatering finish.

## FOOD PAIRING

Baked salmon with lemon and pepper, pork with rosemary and lemon juice, flash-fried chicken with sage and pepper, or vegetable stir fry with red and green bell peppers, spinach, and julienne carrots with a light seasoning.



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