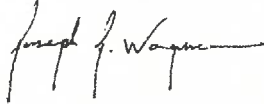


# BÖEN

RUSSIAN RIVER VALLEY • PINOT NOIR • 2021

*"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.

## 2021 GROWING SEASON

The winter weather was mild and dry with rainfall that was below normal. Early spring vine growth was delayed by the very cold and dry conditions until warm weather returned in April. The warm weather continued into late May which was ideal for bloom and fruit set. Along the Sonoma Coast, a consistent foggy marine layer developed from June through to August allowing the crop to evenly ripen. Veraison started in mid-August, and the fruit began to develop beautiful color with flavors of ripe blackberry, raspberry, plum, and blueberries. The fruit ripened slowly in the mild Autumn weather and we harvested fruit from the middle of September to late 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:** Boysenberry and dark plum with subtle hints of cassis and toasted wood.

**PALATE:** This full-bodied wine is layered in rich flavors of dark cherry, pomegranate, and dark chocolate. It is bold and robust with velvety texture, balanced by freshness and mild acidity.

## FOOD PAIRING

Lemon chicken over creamy mushroom risotto, braised brisket with potatoes and carrots, or fig and prosciutto flat bread drizzled with balsamic glaze.



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