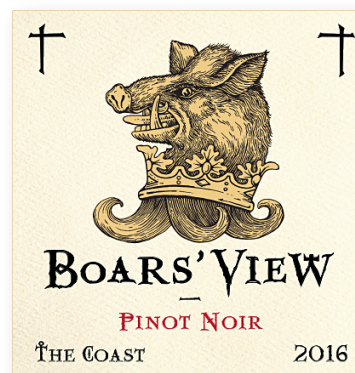


BOARS' VIEW

BOARS' VIEW PINOT NOIR

Vintage	2016
Vineyard	Boars' View Vineyard
Appellation	Sonoma Coast, near Cazadero
Varietal	100% Pinot Noir
Clones	Blend of Calera, Mt. Eden, and Swan
Cooperage	10 months in a complement of François Frères, Remond, and Ermitage French oak barrels
Winemaker	Thomas Rivers Brown



PROFILE

The 2016 vintage was a return to a more fruitful crop load at the vineyard, while still maintaining small compact cluster size for maximizing skin-to-juice ratio and produced a dark, nuanced, and complex wine. In the glass the 2016 Boars' View displays a reddish-purple hue. Layered aromatic notes of clove, plum reduction, baking spices, and pine needles complement the fruit forward core. The wine shows a medium palate weight with both delicate and dark notes of finely ground dark chocolate, raspberry compote, anise, lavender oil, and lilac. There is just enough finely integrated tannin and acid to keep the wine structured, leading to an expansive, lingering finish.

VINTAGE

The 2016 growing season, unlike 2015, began a little earlier than usual with flowering occurring at the beginning of May. A temperate spring provided ideal conditions for an even fruit set, and the subsequent moderate daytime temperatures throughout the season allowed for slow and even ripening. A cooler August brought a bit more time on the vines for the grapes and with it, the opportunity to select the best possible harvest date. The result was beautifully ripened berries with immense character and wonderful depth of flavors.

CRITICAL PRAISE

Rated 94 Moving to the reds, the 2016 Pinot Noir The Coast is drinking beautifully today and offers a complex bouquet of mint laced black cherries, clove, and cinnamon as well as some classic California conifer tree notes. Medium to full-bodied, with outstanding purity of fruit and great balance, drink it over the coming 7-8 years or so.

— Jeb Dunnuck, jebdunnuck.com