

BOARS' VIEW



BOARS' VIEW PINOT NOIR

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| Vintage | 2022 |
| Vineyard | Boars' View Estate |
| Appellation | Fort Ross - Seaview, West Sonoma Coast |
| Varietal | 100% Pinot Noir |
| Clones | 71% Calera, 25% Swan, 4% Mt Eden |
| Cooperage | 10 months in a complement of François Frères, Remond, and Gauthier French oak barrels |
| Winemaker | Thomas Rivers Brown |

PROFILE

The 2022 vintage produced a wine with dark brambly fruit, a refreshing salinity and waves of complimentary earth and spice notes. The luxurious dark garnet color radiates in the glass. Exotic aromas suggest oolong tea, cardamom, macerated boysenberry and mint. The palate is marked by rich notes of plum, black cherry, loam and cocoa. The 2022 Boars' View Estate Pinot Noir ultimately reflects the exposed gravelly hillside it's grown on with its bold, dynamic flavors paired with a pretty rose water finish; a shining example of what a dramatic vineyard site and an excellent growing season have to offer.

VINTAGE

The big story for many vineyards in 2022 was the sustained Labor Day heat wave. However, at Boars' View, with our proximity to the coast and row orientation opposite of the blazing afternoon sun, the story was more of a classic Sonoma Coast growing season. Everything started on the early side, with bud break taking place in early March. The Spring and Summer months were marked by modest temperatures with only minimal and short-lived heat spurts. We realized early on that we had a modest crop load on our hands, so we kept a little more canopy leaf cover to provide shade for the medium, fist-sized clusters.

Harvest commenced the night of September 15th and the fruit was delivered to the winery at first light on the morning of the 16th. This growing season will be noted for making wines that show well early on in their time in bottle, with a lush fruit profile and pleasing, round mouth feel.

VINEYARD

Boars' View Vineyard is located two ridge lines in from the Pacific coastline where the micro-climate ideally balances the cooler morning marine influences with warmer midday and afternoon temperatures. The site was developed by legendary vineyard manager Ulises Valdez Sr. working hand-in-hand with brilliant winemaker Thomas Rivers Brown. After extensive soil assessment, the duo determined California heritage clones would thrive in the warmer region and planted Calera, Mt. Eden and Swan clones in the predominantly Goldridge loam soil of the mid-saddle and lower sections. Atop the hill, the silty clay soil was selected for growing Chardonnay and Wente clone was planted. Valdez & Sons continues to meticulously tend our vines and each year brings forward the finest crop from which Thomas and his team are able to handcraft the most expressive wines possible.