

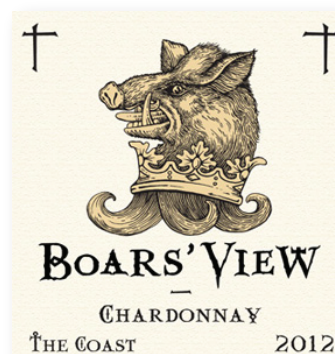
# BOARS' VIEW

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BENCHMARK WINES *from* CALIFORNIA'S 'TRUE' SONOMA COAST

## BOARS' VIEW CHARDONNAY

Vintage	2012
Vineyard	Boars' View Vineyard
Appellation	Sonoma Coast, near Cazadero
Varietal	100% Chardonnay
Clone	Wente
Cooperage	15 months in François Frères French oak barrels [100% new]



## PROFILE

Planted with the benchmark Wente Clone that thrives on the Sonoma Coast, the 2012 Boars' View Chardonnay is extravagantly rich. The wine wraps the senses with gorgeous aromas of honeysuckle, white peach, apricot, and pear. Elegant notes of crushed rock and a fine minerality complement the ample fruit profile and complete this exquisitely structured Burgundian-style wine.

## VINTAGE

An incredibly abundant vintage, the 2012 Sonoma Coast growing season was long and moderate with no intense heat spikes nor heavy rain. While a near record amount of fruit was brought in throughout the Sonoma Coast, the Boars' View vineyard was cropped to less than two tons per acre in order to preserve the quality of the fruit. The classic growing conditions of the 2012 Vintage allowed the grapes extended hang time on the vine allowing them to fully mature.

## CRITICAL PRAISE

**Rated 94** The gorgeous 2012 Chardonnay The Coast, produced from the Old Wente clone, reveals a straw color with a hint of light gold, along with beautiful notes of honeysuckle, white peaches, apricots and pears. Cutting a broad swath across the palate, it is a clean, pure, impeccably well-balanced, somewhat Burgundian-styled white with the California purity and ripeness well-displayed. It should drink well for a decade.

— Robert Parker, *Wine Advocate*

**Rated 95** Old school style with a high-toned nose of creme brulee, toasted oak and dried pineapple. Full body, phenolic and juicy. This has structure and length. More like a red wine in texture. Lanolin. Hipster. Drink now.

— James Suckling, *Jamessuckling.com*

**Rated 95** A creamy, fleshy style, with rich flavors and fresh acidity. Subtle tangerine, nectarine and green fig notes fold in gracefully and build on the finish, revealing more toasty, smoky oak details on the finish. Drink now through 2022.

— James Laube, *Wine Spectator*