BOARS' VIEW

BOARS' VIEW CHARDONNAY

Vintage	2013
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]
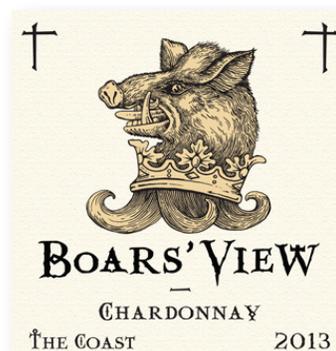
PROFILE

Elegant and rich, the 2013 Boars' View Chardonnay offers the perfect balance of Old World classic structure and modern vibrancy. Bright, inviting aromatics of white peaches and honeysuckle carry through to an abundant palate of fresh cream, butterscotch, and autumnal pear tartine. Notes of Burgundian minerality dance through the profile and the wine crescendos with a monumentally long-lasting finish.

VINTAGE

Warm spring temperatures during the 2013 growing season produced an early budbreak and the consistent, dry weather afforded an optimal fruit set. The favorable conditions seamlessly continued through the summer with consistently warm summer days and cool nights provided by the marine layer that rolls in just below the vineyard. The rain stayed away throughout the summer and into harvest allowing us to pick the grapes at our leisure after an even, textbook growing season — every winemaker's dream.

CRITICAL PRAISE

Rated 94 There is slightly more, about four barrels or 85-100 cases, of the 2013 Chardonnay, which received similar treatment to the 2012. This wine shows notes of poached pear and white peach, has a light-gold color, a nice buttery mouthfeel and well-integrated oak. It reminds me of a Bâtard-Montrachet from France, in its extroverted, exuberant style. Drink it over the next 3-4 years.

— Robert Parker, *The Wine Advocate*

Rated 93 A rich, gutsy Chardonnay, with a powerful core of dense fruit and lavish oak, showing a wonderful measure of finesse and refinement. The pithy grapefruit, green apple, white peach and nectarine flavors display a youthful tannic side, sustaining the finish and offering a glimpse of what lies ahead in the next year or two. Drink now through 2023.

— James Laube, *Wine Spectator*