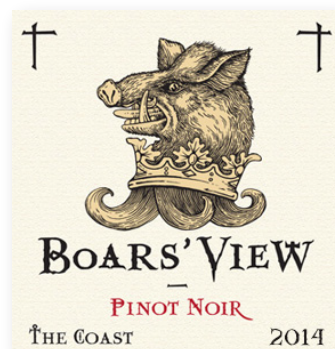


BOARS' VIEW

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

BOARS' VIEW PINOT NOIR

Vintage	2014
Vineyard	Boars' View Vineyard
Appellation	Sonoma Coast, near Cazadero
Varietal	100% Pinot Noir
Clones	Calera, Mt. Eden, and Swan
Cooperage	11 months in a mix of Ermitage, François Frères and Remond French oak barrels [66% New]



PROFILE

An arresting wine with gorgeous dark ruby color, the 2014 Boars' View Pinot Noir displays tremendous depth and intensity of flavor. Voluminous in body and complex in structure, the wine dazzles with copious amounts of luscious blackberries and baked berry cobbler, layered with beautiful notes of white chocolate and exotic spices, savory undertones, and an enticing minerality. Promising to continue to develop for years to come, this wine can be enjoyed now or cellared for a decade or more.

VINTAGE

In 2014, Sonoma Coast Pinot Noir was remarkably one of the few varietals to surpass the legacy of the previous vintage. The even growing season provided a constancy of ripening leading to wine of exquisite natural balance, varietal purity, and expressive character. The vines were cropped to under two tons per acre and all-natural, low impact winemaking practices were implemented. Exemplifying Thomas' signature style, this abundant, textural Pinot Noir was bottled unfinned and unfiltered, presented in its natural form.

CRITICAL PRAISE

Rated 94 The production of the Pinot Noir is much higher. The 2014 Pinot Noir was aged 11 months in 60% new French oak after 100% destemming and a cold soak prior to fermentation. It offers up deep, dark raspberry fruit along with black cherry, forest floor, clove and cinnamon. There is plenty of spice, a medium to full body, outstanding ripeness, purity and overall balance. Drink it over the next 10-12 years.

— Robert Parker, *The Wine Advocate*

Rated 94 Bold, rich and extracted, delivering tiers of dark berry, cedary oak, wild berry, underbrush and wild savory, all leading to a rich, chewy finish and a reverberating aftertaste. Drink now through 2025.

— James Laube, *Wine Spectator*