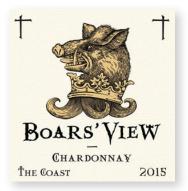
BOARS'VIEW

BENCHMARK WINES from CALIFORNIA'S 'TRUE' SONOMA COAST

BOARS' VIEW CHARDONNAY

Vintage	2015
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

The 2015 Boars' View Chardonnay possess an arrestingly intense and captivating bouquet with highlight aromas of citrus blossom and ripe lychee. Upon entry, the wine shows lush aromas of creamy lemon curd and ripe pears with hints of vanilla, white peach, and a subtle thread of dried apricots that beautifully repeat on the palate. This wine was aged sur lie (on the lees) that creates gorgeous, round textures in the wine with a creamy mouthfeel and elegant minerality. The balance of all of these elements makes for an outstanding wine experience.

VINTAGE

The 2015 growing season began somewhat on the later side with flowering coming in mid-June and veraison being complete by the end of July. For the vintage, we along with our neighbors on the Sonoma Coast experienced a much lighter than usual fruit set. Once the berries underwent the development and color change of veraison, ripening was off to the races. Warm, daytime temperatures allowed the grapes to optimally mature which brought incredible balance to the 2015 Boars' View wines.

VINEYARD

The Boars' View vineyard is ideally situated well above the fog belt of the pacific coast on a gentle sloping cornice that enjoys optimal sun exposure. Temperate maritime conditions protect the vineyard from winter's chill and offer natural cooling from the summer's heat. The result is a very early bud-break followed by a long and moderate growing season. The vineyard is comprised of three distinct soils, of which there is a small section of coastal clay ideal for growing Chardonnay.

CRITICAL PRAISE

Rated 93 A powerful expression of Chardonnay and oak, this is bold and assertive, with rich fig, nectarine and tangerine notes, ending with a seductive campfire smoke edge that adds to the texture and aftertaste. Drink now through 2021.

- James Laube, Wine Spectator