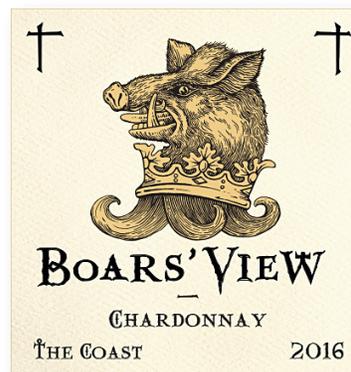


BOARS' VIEW

BOARS' VIEW CHARDONNAY

Vintage	2016
Vineyard	Boars' View Vineyard
Appellation	Sonoma Coast, near Cazadero
Varietal	100% Chardonnay
Clone	Wente
Cooperage	16 months in François Frères French oak barrels [100% new]
Winemaker	Thomas Rivers Brown



PROFILE

The 2016 Boars' View Chardonnay reveals the rich, supple character of the clay-driven soil and abundance of direct sunlight the vineyard block receives throughout the day. The hue of this wine in the glass is a dazzling yellow gold. Upon further development, aromas of white peach, jasmine blossoms, citrus zest, white pepper, and honey swell from the glass in concert. The mouthfeel is broad and uniform, amply coating the palate with abundant flavors of honeysuckle, lemon oil, brioche crust, and custard. The enticing floral and stone fruit character lingers for a minute plus on the full finish.

VINTAGE

The 2016 growing season, unlike 2015, began a little earlier than usual with flowering occurring at the beginning of May. A temperate spring provided ideal conditions for an even fruit set, and the subsequent moderate daytime temperatures throughout the season allowed for slow and even ripening. A cooler August brought a bit more time on the vines for the grapes and with it, the opportunity to select the best possible harvest date. The result was beautifully ripened berries with immense character and wonderful depth of flavors.

CRITICAL PRAISE

Rated 95 Coming all from the Fort Ross-Seaview region of the Sonoma Coast and aged 15 months in new oak, the 2016 Chardonnay Sonoma Coast sports a deeper gold hue as well as a blockbuster bouquet of buttered stone fruits, toasted almonds, marmalade, brioche, and crème brûlée. These carry to a full-bodied Chardonnay that has good acidity, a rounded, opulent mouthfeel, and a great finish. This rich, powerful, Burgundian style effort is drinking beautifully today yet should easily evolve through 2028.

— Jim Dunnuck, jebdunnuck.com