BOARS' VIEW

BOARS' VIEW CHARDONNAY

Vintage 2023

Vineyard Boars' View Estate

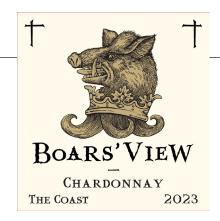
Appellation Fort Ross - Seaview, West Sonoma Coast

Varietal 100% Chardonnay

Clone Wente

Cooperage 16 months in François Frères French oak barrels [100% new]

Winemaker Thomas Rivers Brown



PROFILE

Luminescent, structured and kaleidoscopic are all apt descriptors for this stunning example of site and varietal from an exemplary vintage. A warm golden hue radiates in the glass. Layered aromatic notes suggest polished brass, flint, and lemon curd. The viscous palate is marked by precise notes of lychee, grapefruit pith, citrus oil, Asian pear, and flowering jasmine. The wine possesses a striking balance of full-bodied mouth feel coupled with an angular laser-focused acidity that pleasantly extends the floral finish. From the top of the Estate vineyard into the depths of your memory, this wine embodies the full potential of site and vintage.

VINTAGE

In 2023, winter rains, which continued into the late Spring was incredibly beneficial for our wells and groundwater supply. The cool Spring kept soil temperatures low and delayed budbreak. Once the vineyard woke, the cover crop flourished as did the vigorous canopy growth going into the Summer months. June – August, we experienced mild temperatures with almost no heat spikes. This cooler, moderate trend continued into the Fall, and harvest occurred a few weeks later than typical for the Boars' View Estate. The prolonged hang time allowed for the fruit to develop exceptional levels of maturity and complexity across the board. All blocks were handpicked at night and delivered to the winery in the early hours of the day. This was a classic West Sonoma Coast growing season.

VINEYARD

Boars' View Vineyard is located two ridge lines in from the Pacific coastline where the micro-climate ideally balances the cooler morning marine influences with warmer midday and afternoon temperatures. The site was developed by legendary vineyard manager Ulises Valdez Sr. working hand-in-hand with brilliant winemaker Thomas Rivers Brown. After extensive soil assessment, the duo determined California heritage clones would thrive in the warmer region and planted Calera, Mt. Eden and Swan clones in the predominantly Goldridge loam soil of the mid-saddle and lower sections. Atop the hill, the silty clay soil was selected for growing Chardonnay and Wente clone was planted. Valdez & Sons continues to meticulously tend our vines and each year brings forward the finest crop from which Thomas and his team are able to handcraft the most expressive wines possible.

CRITICAL REVIEW

Rated 94, Coming from the top of the vineyard, the 2023 Chardonnay The Coast features an uncommon touch of flinty reduction that I happen to like and that Thomas credits more to this vintage's character than a deliberate stylistic choice. It's fresh and bright on the nose, with a zesty lift of sea spray aromas, wet stones, honeyed apples, and lemon curd. The palate is full and has a silky texture, compact intensity, and a long finish. Drink 2025-2035. — Audrey Frick, jebdunnuck.com