

## 2016 BOER VINEYARD PINOT NOIR

Boer amply demonstrates why the Chalone AVA is so utterly distinctive. Nearly 2000' up in the Gabilan Range by Pinnacles National Park, it boasts a vanishingly rare amalgam of decomposing granite [from the eruption 26 million years ago of the now-extinct Neenach volcano] and soft, chalky limestone [remnant of an ancient seabed uplifted by tectonic subduction] with extreme daily temperature swings. The unusual geology juxtaposes power and tannin against elegance and detail, while the wide 50 degree diurnal shift plugs 220 volts of clean solar power into every bottle.

The Boer is significantly lusher and sweeter than the more tense, stony Antle just a mile distant, though the the indelible imprint of Chalone is ever present. A colleague once noted that "every red wine made from the appellation tastes like nebbiolo." We would refine that, and posit that red wines from Chalone often recall Alto Piemonte - roasted, fragrant, botanical and earthen, suggesting alpine herbs soaked in cherry liqueur, 80% lava bomb and 20% fruit bomb.

We pick two small blocks at Boer planted to different clones, totaling a mere three acres. Our oscillating preference for them reinforces the primacy and voice of the terroir - a dense, molten, savory siren song from the underworld itself.

Release Date: Summer 2018 Composition: Pinot Noir 100%

Appellation: Chalone

Case Production: 169cs 750ml,

14cs Magnums

