



2020 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.

Many a tech sheet includes text regarding the difference between this vintage and the previous, musings on how Vineyard X renders Variety Y in such singular fashion, and plenty of less redeemable vinobabble. Boer saves us from much of that embarrassing drivel in that the site produces classic California Pinot Noir year after year, with very minor vintage variation. Yes, the wine hardly resembles the Pinot Noir produced across the Salinas Valley in the Santa Lucia Highlands, and carries the imprint of Chalone, however vintage variations pale in comparison to the wine's consistency. Boer has proven one of the most crowd pleasing wines we produce. Fragrant, medium bodied, yet oh so persistent.

Harvest Date: 9/5/2020
Composition: Pinot Noir 100%
Appellation: Chalone
Alc: 13.0% **TA:** 6.4 g/L **pH:** 3.73
Case Production: 94cs

