

2017 Boer Vineyard Pinot Noir

Harvest dates: 9-2-17

Fermentation: 100% whole cluster

Aging: 17 months in 100% used French oak

Bottling date: 3-8-19

Alcohol: 14.2%

48 cases produced

The 2017 Boer Vineyard Pinot Noir comes from the amazing site farmed by Richard Boer in the Chalone appellation. At around 1,600 feet in elevation, it's some of the highest Pinot Noir land in the state. The '17 Boer was picked over Labor Day Weekend at the start of the incredible heat wave of 2017. With tons of dry ice and an excellent refrigerated truck, we were able to get the fruit back to San Francisco in excellent shape.

As with all Sandler Boer Pinots, the 2017 was fermented 100% whole cluster. This is done with the hopes the wine will last a long time, but it also means it's going to be more tannic than most Pinots in its youth. The spicy and savory Chalone flavors come through on the nose and palate in this '17 Boer. Expect it to be at its best after 2020 and hold through 2028.

