



RADIO-COTEAU

Board & Batten

SONOMA COAST

Organically Grown

Native Fermentations

Unfined and Unfiltered

“The 2018 [Proprietary Red] Estate Board & Batten is quite a bit darker in profile than the 2017 tasted alongside it. Succulent black cherry, plum, lavender, spice, menthol and licorice bring out the more virile, brooding side of Zinfandel. Silky tannins and plush, expressive fruit give the 2018 quite a bit of immediacy and overall appeal.”

—Antonio Galloni, Vinous

93 points

Board & Batten pays homage to the various barns originally constructed on the Estate in the 1890s, noted for their distinct exterior siding. In their assembly, each board and accompanying wooden strip—or batten—is an independent unit then joined together to form a strong structure. Our Proprietary Red is crafted in similar fashion, as a stand-alone Estate blend built from individual varietal expressions. Zinfandel provides the structural backbone, Syrah fills out the mid-palate, and Pinot Noir adds a dash of brightness. Only our second vintage of this Estate-driven red, the 2018 Board & Batten was aged exclusively in tight-grain, neutral French oak, then held in bottle for an extended period prior to release, resulting in a harmonious integration greater than the sum of its parts.

The 2018 Board & Batten Estate Proprietary Red leads with acutely aromatic dark fruit notes of blackberry compote, ripe blueberry, and dried fig. This fruit intensity carries through to the palate, where it mingles effortlessly with floral, earthy elements of fresh lavender and salted black olives. A touch of vanilla weaves throughout, along with a tickle of white peppercorn. Grippy tannins and a vibrant acid backbone add a rounded rusticity that balances the bold fruit and lingers along the lengthy, memorable finish.

