

## Let the Magic Begin!

We're going live with Eileen & Justin Boeger!

Thursday, March 24th, 5 pm PST

Gather your friends and family for a delightful evening of sipping on your Spring Club release wines from the comfort of your home. We will taste through your club selections exploring their characteristics and sharing the magic of the vineyards that grow our amazing grapes.

Join us on Facebook Live!



# MAGICIANS SPRING CLUB RELEASE 2022

## Migliore Blend 2018

\$25.50/club  
\$30/retail

### BLEND

38% Charbono, 36% Refosco,  
10% Merlot, 10% Cabernet Franc,  
2% Barbera, 2% Primitivo, 2% Carignan

### WINE CHEMISTRY

Alcohol 13.5%  
RS 0.04%  
pH 3.37

### VINEYARDS

100% Estate Vineyards

### PRODUCTION

Fruit hand harvested late-September through October, 2018.  
Aged 32 months in neutral French and American barrels.  
Bottled August 6, 2021. 350 cases.

### WINEMAKER'S NOTES

**Aroma:** Black pepper, maraschino cherry, plum, leather, allspice, espresso, toffee, caraway seed, blackberry.

**Palate:** Medium body with a balanced mid palate, and bright and lively with firm, tight tannins on the finish. Subtle acidity.

This Italian variety-based blend of 100% Estate fruit grown at 2,200' elevation pays homage to the many food-friendly wines of Italy. Charbono's inherent fruitiness is balanced out by the woody, herbal aromas of Refosco while Merlot adds softness and Cabernet Franc brings structure. On the palate, the vibrant acidity and tighter tannic profile will complement most richer and savory flavors.

## Petite Sirah 2019

\$18.70/club  
\$22/retail

### BLEND

94% Petite Sirah, 3% Cabernet Sauvignon, 2% Zinfandel, 1% Graciano

### WINE CHEMISTRY

Alcohol 14.6%  
RS 0.01%  
pH 3.68

### VINEYARDS

55% Walker Vineyard, 45% Estate Vineyard

### PRODUCTION

Fruit hand harvested early September for the Walker, and early October for the Estate fruit. Aged 20 months in neutral American oak barrels. Bottled November 10, 2021. 435 cases.

### WINEMAKER'S NOTES

**Aroma:** Dried blueberry, blackberry, maple, violet, clove, molasses, honey, vanilla, dark cherry.

**Palate:** Rounded and silky tannins, that reveal themselves on the finish. Lively cracked black pepper notes and plush dark berry flavors.

For many years, Petite Sirah was used at Boeger Winery primarily as a blending component in our various Zinfandels. Our first 100% varietal bottling was done in 1997, and we've followed suit ever since. Naturally inky in color with concentrated dark fruit aromas and rich, chewy tannins, Petite Sirah is a naturally big, structured wine.

## Pinot Noir 2020

\$21.25/club  
\$25/retail

### BLEND

100% Pinot Noir

### WINE CHEMISTRY

Alcohol 13.4%  
RS 0.03%  
pH 3.74

### VINEYARDS

100% Pinot Grande Vineyards

### PRODUCTION

Fruit hand harvested Sept 3rd, 2020. Aged 9 months in French oak barrels. Bottled August 16, 2021. 418 cases.

### WINEMAKER'S NOTES

**Aroma:** Cranberry, hibiscus, dried rose, candied orange rind, blueberry, clove, birch, sarsaparilla, vanilla, strawberry.

**Palate:** rich mouthfeel, soft, smooth, and crisp with woody and earthy expressions, and angular acidity.

Named after the neighboring Pinot Grande wood mill, this vineyard sits in a small bowl at an elevation of 2,900 feet. In this relatively cool site, Pinot Noir can thrive in a region usually associated with warmer varieties. The vineyard is planted on decomposed granitic soils with 5 different varieties of Pinot Noir. Fermentation is conducted at relatively low temperatures in stainless steel tanks. After barrel aging in new and neutral French oak, the final blend is meticulously selected from individual barrels to produce the best possible blend.



# BOEGER WINERY, 50 YEARS OF CULTIVATING MAGIC!

## GRAFTING By Justin Boeger

I'm often asked how we decide what grapes to plant in our vineyards, and I'd love to be able to say that it's as simple as researching what grapes would do well in our particular soil types and microclimates, and go from there. Well, at the most basic level, it is that simple, except that especially in El Dorado AVA, we find there are many many varieties that do well here. So, to start, we narrow the pool down to about 75 grape varieties, then try to refine it further according to marketing goals and personal preferences. In the end, if we're lucky, we might have a short list of fifteen varieties or so that we'd like to play with. A final consideration, and often the hardest, is trying to gauge how our customers will like any given variety. Not just now, but over the next 30-40 years.

I've often made the analogy that planting a vineyard is like getting married. It's not something to be taken lightly, and once committed, you're in it for the long haul. Our oldest vineyards here were planted nearly 50 years ago, and they're still producing. We are still living with our initial decisions of what to plant. Fortunately, for the most part, I think we made good planting decisions and they've served us well over the years.

But what if some new (to us) variety comes along, and we'd like to give it a whirl but aren't sure what its long-term prospects are? This happens to me a lot when Eileen and I go out to dinner. I'm always interested in exotic varieties I haven't had before. Lately, cooler region Italian whites have been speaking to me, Arneis in particular. If only there was a way I could dabble with Arneis without having to commit to a 30 year endeavor, what with all the costs of prepping land and planting a new vineyard from scratch.

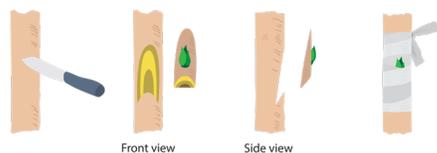
Well, lucky for us, the marriage analogy isn't perfect, and there is a solution: grafting. Through this relatively simple method, we utilize the existing, fully mature plant, to provide a root system for the new variety we wish to grow. The procedure is a fairly straightforward 3-step process that can be done relatively inexpensively in-house.

The first step is always preparation. First, budwood of the new variety must be sourced. Usually we find another grower who has the variety we want, and procure cuttings from them during the dormant season, which are then stored in cold storage until we are ready to graft them. As an aside, there's actually a fairly robust market of trading cuttings between growers: "Sure, I'll give you some Aglianico for some Barbera. How about an exchange rate of 2:1?". The other step is to ready the old vine for the new variety by removing its arms, leaving only the trunk behind which will serve as the platform for the new variety. This occurs preferably during Spring, after major threat of frost has passed and the vines' vascular systems are active, but before major new growth in the existing vine has occurred.



Rootstock should be young, healthy vines.

### The bud grafting



Front view

Side view

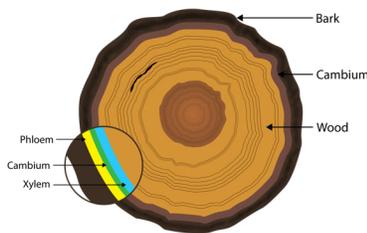
the scion, once grafted) to match the shape of the notches in the rootstock, then inserted into the notches. This is the most critical step, for in order to have a successful graft, the cambium layers of the rootstock and scion must line up.

You may remember (or not) from high school, the cambium layer is the tissue between the xylem (transports water from roots to the leaves) and phloem (transports sugars from the leaves to the roots) of a woody plant. In a grapevine, it is easily seen as a small green line in the cut wood. Lining up the cambium ensures that water and nutrients can flow back and forth between the roots of the rootstock and the leaves of the scion; without it, the scion dies.

The final step is to protect the new graft from moisture; preventing water from getting into the graft union and excess water leaving the union and causing the graft to dry out. This is achieved by simply wrapping the union with a specialized waxy grafting tape. So, if we've made our choices well, we can expect the new variety to take, grow well during the first season, and then actually receive a crop the following year. Grafting has the upside of being much less expensive than planting new, and we can have a crop in the second year rather than the third. The main downside is that the lifespan of the new variety is determined primarily by the age of the rootstock. However many years the rootstock was growing with the original variety can be subtracted from the productive years of the new variety. Finally, the biggest advantage to grafting is that if the new variety we've installed turns out to be a total dud, we can just repeat the process all over again and hope we get it right!



The next step is to perform the actual union of old wood to new. There are a few different methods to achieve this, and we typically use a technique called "bud" grafting or "chip bud" grafting. With this method, two notches are cut into either side of the existing trunk. Rootstock should be young, healthy vines. (rootstock), and then a bud is cut from the dormant cuttings of the new variety (called



phloem a living tissue that carries food from the leaves to the roots

xylem a dead tissue that carries water from the roots to the leaves

*Bright, fresh and flavorful, this Vegetable Lasagna paired with our 2020 Pinot Noir is sure to spark joy as you enjoy the seasons change from winter to spring. Cheers!*



## Garden Vegetable & Goat Cheese Lasagna

### Tomato & Vegetable Ragout

- 1 Eggplant, cut into ¼ inch dice
- 3 Small Zucchini, cut into ¼ inch dice
- 2 Bell Peppers (Red, Yellow and/or Orange), cut to ¼ inch
- 1/4 Pound Cremini Mushrooms, thinly sliced
- 1 Large Yellow Onion, cut in to small dice
- 2 Medium Carrots, cut into small dice
- 1 Celery Stalk, cut into small dice
- 2 16 Ounce Cans Crushed Tomato
- 1 tablespoon Dried Basil
- 1 tablespoon Dried Oregano
- Sea Salt + Pepper to taste
- 6-8 tablespoons Grapeseed Oil

### Goat Cheese Bechamel

- 3 tablespoons Butter
- ¼ cup Flour
- ½ cup Goat Cheese
- 3 cups Whole Milk
- 16 ounces Mozzarella Cheese, grated
- 2 cups Parmesan Cheese, grated
- Slivered Fresh Basil Leaves
- 8-10 No Bake Lasagna Sheets

**For Garden Vegetable Ragout:** In a large stock pot over high heat sauté the onion, celery and carrots in the grapeseed oil until translucent, about 3 minutes. Add the garlic, oregano, and basil, cook for 2 minutes. Add the mushrooms, eggplant, zucchini, bell peppers and canned tomato. Reduce heat. Simmer for 1 hour.

**For Goat Cheese Bechamel:** Heat the milk on low in a small sauce pan until steaming. In medium size sauce pan over low heat, melt the butter, add the flour, stirring constantly for 3-4 minutes, until light brown and smooth consistency. Stir the warm milk into the roux until smooth. Simmer for 5 minutes. Stir in the goat cheese, nutmeg, salt and pepper to taste. Set aside.

**For Assembly:** In a large baking dish, add one cup of the vegetable ragout. Next layer pasta sheets, add a second layer of ragout, and spoon about ½ cup of bechamel. Add 1 cup mozzarella and 1 cup of grated Parmesan cheese. Repeat layers 3-4 times, depending on the size of the baking dish, ending with vegetable ragout bechamel. Sprinkle top with grated mozzarella and Parmesan cheese. Cook uncovered for 30-45 minutes. Let rest 20 minutes out of the oven before serving. Serve with slivered basil garnish. Serves 8-10