

Mark your calendar, Magicians!

We're going live with Eileen & Justin Boeger! Gather your friends and family for a delightful evening of sipping on your club release wines from the comfort of your home. We will taste through each wine in your club release and share all the details, including history, how it's made, and the magic of the vineyards that grow these amazing grapes.

Thursday, January 6th @ 5:00 PM PST

Join us on Facebook Live!



BOEGER
WINERY

MAGICIANS WINTER 2021 CLUB RELEASE

Merlot 2018

\$17/club
\$20/retail

BLEND

87½% Merlot, 5% Cabernet Sauvignon, 5% Cabernet Franc, 1% Carignane, 1% Petite Verdot, ½% Malbec

WINE CHEMISTRY

Alcohol 13.7%
RS 0.03%
pH 3.65

VINEYARDS

71% Estate Vineyard, 25% Arrastra Vineyard, 5% Peek Vineyard

PRODUCTION

Fruit hand harvested late September, 2018. Aged 35 months in neutral French and American oak. Bottled November 2, 2021. 486 cases produced. Drink now through 2026.

WINEMAKER'S NOTES

Aroma: Marionberry, cedar, tobacco, mocha, cinnamon, clove and black pepper.

Palate: Fruit-forward and medium-full bodied. Tannin structure is complex and fairly big for a Merlot, while the acidity is also full, unobtrusive and meshes well with the fabric of the wine. Medium finish.

As is often the case with this particular variety, Merlot may be the dark horse of Boeger Winery. The Merlot plantings are on our Estate vineyards, deliver an unassumingly delicious wine year in and year out, while a small amount of fruit from higher elevation vineyards contributes additional structure and color. The nose offers rich, savory notes that are counterpointed by red fruit aromas, while the palate is full and inviting, with Merlot's typically soft, rich tannins.



Reserve Barbera 2018

\$27.20/club
\$32/retail

BLEND

100% Barbera

VINEYARDS

100% Stonehouse Vineyard

PRODUCTION

Fruit hand harvested September 10th and 11th, 2018. Aged 16½ months in primarily neutral French and American barrels, with some second use French barrels. Bottled December 10, 2020. 372 cases produced. Drink now through 2023.

WINEMAKER'S NOTES

Aroma: Empress plum, blood orange, toffee, anise, marzipan, thyme, espresso.

Palate: Medium bodied, round, with very soft tannins and subtle acidity on the finish.

Often made in a big, bold fashion, designed to be consumed early, Barbera also has another side: ageability. When harvested a little less mature, the more pronounced acidity yields a wine that can age for several years. This blend was constructed from a single vineyard comprised of two clones of Barbera. One known for its high acidity and red fruit characteristics, and the other known for softness and spiciness. Blended together, the result is a delightfully balanced Barbera that is best consumed after a couple years of aging.

Reserve Cabernet Sauvignon 2017

\$27.20/club, \$32/retail

BLEND

88% Cabernet Sauvignon, 5% Petite Verdot, 4% Merlot, 3% Cabernet Franc

WINE CHEMISTRY

Alcohol 13.5%
RS 0.01%
pH 3.96

VINEYARDS

84% Peek Vineyard, 8% Estate Vineyard, 6% Fossati Vineyard, 2% Delfino Vineyard

PRODUCTION

Fruit hand harvested October 2-4th, 2017. Aged 3 years in neutral French and American oak. 262 cases produced. Drink now through 2027.

WINEMAKER'S NOTES

Aroma: Red currant, black pepper, Bing cherry, rose hips, vanilla, bell pepper.

Palate: Strong and well-developed tannins integrate nicely into a full, luscious, soft and spiced-fruit-driven body. The flavors linger long on the palate.

The majority (84%) of the grapes for this classically styled Cabernet Sauvignon are sourced from our Peek Vineyard. At 3,000 feet elevation, this vineyard provides excellent growing conditions for Cabernet, where brisk night temperatures help retain Cabernet's notable acidity and typical varietal aromas.

BOEGER WINERY, 50 YEARS IN THE MAKING 1972-2022

A Half Century of Wine Growing

By Justin Boeger

roots down here and started our vineyards and winery, so as I just turned 49 and entered my 50th year of life, I had to reflect on the fact that we've been farming this same piece of land for what will be a half century.

It fascinates me to think how far we've come. How my parents took a chance on a long-abandoned wine region to start it up again, by quitting their jobs and investing their life savings to plant vineyards and build a small winery facility based on a knowledge of the past-potential of the region, intuition and sheer force of will. I don't think I could've done that.

At the same time though, I'm not surprised at all. The soil here was meant to produce wine grapes. My parents have often reminisced about their first evenings here, sitting under the fig trees by the old cellar sipping wine, how enthralled they felt by the allure of the surroundings. They were drawn to the land and just knew in their hearts how wonderful it would be to share the figurative and literal fruits of their labor.

Looking back at my childhood, I recall how natural it felt to me to grow up among the vines and pear orchards. Trailing after my Dad and learning how to farm planted the first seeds of what would later become my passion to grow grapes, turn them into the delightful drink we call wine, and share it all with everyone I can.

These days, my two girls follow me around in the vineyards and on the crush pad (once in a while), and I can't wait to see what their future holds. Whether they'll pursue other avenues or if one, the other, or both will also feel connected to this magical place and carry on the family tradition for another fifty years.

Boeger Merlot 50 years in the making and the varietal that launched Boeger Winery to the forefront of a promising modern-day reemergence of wine making in El Dorado County.

A look back with an excerpt from Father-Daughter interview with Lexi and Greg Boeger

LEXI: What would you consider the highlight of your career?

GREG: As usual it is difficult to point out one instance as the "highlight" of one's career, some events being more subtle, but in the long run significant, such as the first crop of grapes we harvested or the bottling of our first wine. Or maybe the sale of the first bottle of wine in the old tasting room. But if I had to pick out some prominent events that were definitely "highlights" I would point to the selection of our 1980 Merlot as the "American Champion Merlot" and being invited to the Four Seasons restaurant in New York to pour it along with Hollywood celebrities such as Burgess Meredith, Maureen Stapleton, and opera singer Beverly Sills. And that was followed up with our Merlot being poured twice at White House State dinners, one for the Prime Minister of Japan and the other for the President of Algeria. And on the heels of that our 1980 Zinfandel was selected to be presented at all the events when Queen Elizabeth II visited California in 1984. A special label was designed incorporating the British flag and the official seal of the State of California. There seem to be a flurry of events in the early 1980's that gave prominence to our wines as well as to the emerging region of El Dorado.

I was born the same year that my parents put their



This Pork Au Poivre recipe was inspired by the classic French dish Rack of Veal au Poivre. The veal version was paired with our 1982 Boeger Merlot during a White House state dinner at our nation's capital on Wednesday, April 17, 1985. In honor of the history of our Merlot we've selected this modern day take on a classic dish to pair with our 2018 Boeger Merlot. Enjoy!



Pork Au Poivre

- 3 pound pork shoulder roast
- 2 tablespoons whole green peppercorns, coarsely ground or crushed
- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 1/4 cup minced shallot
- 1/4 cup Boeger Merlot
- 1/2 cup good quality vegetable or beef stock
- 1/4 cup Cognac
- 1/4 cup heavy whipping cream

Process: Crack peppercorns with a mortar and pestle or rolling pin. Combine 1 tablespoon of coarse sea salt and 1 tablespoon of cracked peppercorns. Press mixture into all sides of the roast.

Heat olive oil in a heavy skillet over medium-high heat. Add the roast; cook, turning with tongs, until browned on all sides, about 5 minutes per side. Reserve the pan juice. Transfer to a slow cooker and add stock. Cook for 4 hours on medium. Remove from the pot. Use two forks to shred the meat

Finishing sauce: heat 4 tablespoons of butter in the skillet with the pan juice. Add Cognac and Merlot; simmer, stirring constantly, until reduced, about 2 minutes. Pour in stock from the slow cooker and simmer, scraping browned bits off the bottom of the skillet, until sauce is smooth, about 2 minutes. Stir in cream; cook until heated through, 1 to 2 minutes. Add remaining green peppercorns. Pour sauce over shredded pork and serve.

Recipe courtesy of Bonne Vie Kitchen Folsom, CA. www.bonneviekitchen.com



Greg and Sue Boeger, opening day, 1974

