



# MAGICIANS SPRING CLUB RELEASE 2023

## Petite Sirah 2020

\$20.40/club  
\$24/retail

### BLEND

92% Petite Sirah, 4% Cabernet Sauvignon, 3% Malbec, 1% Zinfandel

### WINE CHEMISTRY

Alcohol 14.6%  
RS 0.32%  
pH 3.79

### VINEYARDS & ELEVATION

54% Walker Vineyard - 2,060 feet  
46% Estate Vineyards - 2,050 feet

### PRODUCTION

Grapes hand harvested September through October 2020. Aged 16 months in neutral French and American oak barrels. Bottled March 9th, 2023. 645 cases produced.

### WINEMAKER'S NOTES

**Aroma:** Fresh violets, black plum, red cherries, dark chocolate, cedar, black tea, hints of black pepper, licorice, and pennyroyal mint.

**Palate:** Very dry, accompanied by a full body and velvety high tannin finish.

Petite Sirah, also known as Durif, has been implemented as a blending component for decades. Rightfully so, for this wine has intense color, bold tannins, and beautiful flavors. A little Petite Sirah is known to go a long way for aiding a lighter red. It wasn't until 1977 that Boeger produced a single-variety Petite Sirah, where its full personality could shine. Ever since then, this wine has been a fan favorite, consistently providing us with bold fruit, tannin, and spice. It's perfect for rich and aromatic foods, such as barbecued pork and beef, mushrooms, dark chocolate, and stinky cheeses, like blue, aged goat, Gouda, and Asiago. Drink now through 2030

## Cabernet Franc 2020

\$20.40/club  
\$24/retail

### BLEND

93% Cabernet Franc, 5% Cabernet Sauvignon, 2% Petite Sirah

### WINE CHEMISTRY

Alcohol 14.31%  
RS 0.32%  
pH 3.79

### VINEYARDS & ELEVATION

75% Estate Vineyard - 2,200 feet  
25% Peek Vineyard - 2,850 feet

### PRODUCTION

Harvested by hand late September through October, 2020. Aged 26 months in neutral French and American oak barrels. Bottled March 7, 2023. 713 cases produced.

### WINEMAKER'S NOTES

**Aroma:** Black cherry, strawberry jam, chili pepper, clove, and hints of green bell pepper and mint.

**Palate:** Bright acidity paired with a medium-body mouthfeel.

Cabernet Franc, a noble French grape is also the parent variety to both Cabernet Sauvignon and Merlot. Our Cabernet Franc vines are fully matured at over 30-years-old. We love this wine for its rich flavors, delicate spice, and overall balance of fruit and savory characters. Pairs well with herb-crusted rack of lamb, barbecued ribs and veggies, lentils, or tomato-based dishes. Drink now through 2023.



## Join us for our Spring virtual wine tasting with winemaker Justin Boeger and his wife Eileen Javora Boeger, Thursday April 13, 5 pm (PST)

Gather your friends and family for an enchanting live tasting with the Boegers. Sip your Spring release wines from the comfort of your home while Justin and Eileen taste through the club selections with you, exploring their characteristics and sharing the magic of the vineyards that produce our amazing grapes.

Live streams are available to viewers with or without a Facebook account. Viewers without a Facebook account can access the stream directly at <https://www.facebook.com/boegerwinery>

# Meritage Reserve 2019

\$25.50/club  
\$30/retail

## BLEND

47% Cabernet Sauvignon, 28% Cabernet Franc, 22% Merlot, 3% Petite Verdot

## WINE CHEMISTRY

Alcohol	14.14%
RS	0.17%
pH	3.86

## VINEYARDS & ELEVATION

51% Estate Vineyard - 2,500 feet  
49% Walker Vineyard - 2,060 feet

## PRODUCTION

Fruit hand harvested September through October 2019.  
Aged 3 years in neutral French and American oak barrels.  
Bottled March 14, 2023. 540 cases produced.

## WINEMAKER'S NOTES

**Aroma:** Black currant, plum, cranberry, violet, sweet dried herbs, fruit leather and baking spices.

**Palate:** Smooth and elegant mouthfeel, moderate acidity and tannin yield a round structure and a lingering spicy oak finish.

Our Meritage Reserve is one of our most revered wines. A Bordeaux style blend, containing 4 of the traditional French varieties, Cabernet Sauvignon, Cabernet Franc, Merlot, and Petite Verdot. Each variety contributes a new layer of depth and each vintage we blend reflects the challenges and celebrations of each season. Pairs well with juicy steaks, prime rib, duck breast, grilled portabella mushrooms, and full-flavored cheeses like cheddar or Gouda. Drink now through 2035



Tapenade is a Provençal name for a spread, condiment and culinary ingredients consisting of puréed or finely chopped olives, capers, olive oil and often anchovies. It's name comes from the Provençal word for capers, tapenas. A popular food in the south of France, it is generally eaten as an hors d'œuvre spread on bread, with fish, in salads, and sometimes used to stuff poultry for the main course. This wonderful spread should be a staple in your kitchen and can be as versatial as your imagination.

Enjoy with our 2019 Meritage Reserve!

## Roasted Red Pepper and Olive Tapenade

### PROVISIONS:

- ½ cup Kalamata, Gastronovo, or Picholine olives (pitted)
- 1 cup roasted red peppers
- ¼ cup extra virgin olive oil
- 2 cloves garlic
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice
- 1 tablespoon capers
- ½ teaspoon fresh oregano leaves
- ¼ -½ teaspoon red pepper flakes
- 2 tablespoons fresh parsley

### PROCESS:

Place the olives, peppers, oil, garlic, lemon zest and lemon juice, capers, oregano, red pepper flakes and parsley in a food processor fitted with the blade attachment.

Pulse until a coarse paste is formed, about 5 (1-second) pulses. Taste and season with more lemon juice as needed.

Enjoy as a sandwich spread, or as an accompaniment to your favorite cheese.

Store in an airtight container in the refrigerator for up to 2 weeks.

Recipe courtesy of Bonne Vie Kitchen, Folsom, CA  
[www.bonneviekitchen.com](http://www.bonneviekitchen.com)



## News from the vineyard! 2023 rain report is looking like a repeat of 2017

This has been a phenomenal year in terms of winter rainfall, over 56" in Placerville by March 15 while the long term average is about 36". And we still have two months to go. We've had a lot of questions about the effect of so much rain and snow on the vineyard and what it might mean for next year's crop. First and foremost, there has been no damage to the vines. If anything it's been positive in the sense that there should be plenty of soil moisture to get the vines off to a good start in the spring without having to apply any early irrigation. And our Irrigation District's mountain reservoirs are full so there shouldn't be any issues about lack of water for summer irrigation should the vines need it. In terms of predicting next year's crop it's too early to make any forecast, particularly since we still have the spring frost season to contend with. All other things being equal, excess winter rainfall is better than a lack of water. It should also help reduce the stress on our Ponderosa pine trees from the bark beetle infestation that has been plaguing them due to drought stress.

The main effect of the constant rain has been an inability to get into the vineyard to prune the vines or do weed control. We are significantly behind in our cultural operations and have had to boost the field crew to get things done on time before bud break. The other downside of rain during pruning is the possibility of fungal infections on fresh pruning wounds. So we avoid pruning sensitive varieties whenever there is the chance of rain, leaving them for later when the sap starts to flow from the wounds preventing the introduction of an infection.

In terms of the rainfall's effect on soil erosion we have been fortunate. Our vineyards are on slopes and the excess water drains off into sediment ponds we've built in the lower ground, collecting any sediment from being washed downstream. And our vineyard rows are fully grassed with a cover crop, reducing the incidence of soil erosion. The only negative, if it is one, will be the need to get in the vineyard earlier with the mowing machine since the grass growth will be excessive due to the greater amounts of rain.

So, all in all, we feel positive about this years change of climate and look forward to a superior quality grape crop. -Greg