



BOEGER WINERY

MAGICIANS FALL CLUB RELEASE 2023

Reserve Migliore 2019

\$27.20/club
\$30/retail

BLEND

48% Charbono, 32% Refosco,
12% Cabernet Sauvignon, 6% Aglianico
2% Barbera

WINE CHEMISTRY

Alcohol 13.00%
RS 0.25%
pH 3.65

VINEYARDS & ELEVATION

98% Estate - 2,200-2,850 feet
2% Las Lomas - 2,150 feet

PRODUCTION

Fruit hand-harvested October through November, 2019
Aged 40 months in neutral French and American oak barrels.
385 cases.
Bottled May 20, 2023

WINEMAKER'S NOTES

Aroma: Black cherry, raspberry, blackberry bramble, anise, paprika, and black pepper.

Palate: Nice mouth-filling roundness, medium acidity, ripe, well-integrated tannins.

Migliore is one of our favorite wines. This Italian blend is a bold amalgamation of all specialty Italian varieties that we grow on the Estate. Pairs amazingly with Bolognese, Arrabbiata sauces, Carbonara, smoked meats, gumbo, and grilled vegetables.



Estate Barbera 2019

\$22.95/club
\$27/retail

BLEND

90.5% Barbera, 9% Cabernet
Sauvignon, 0.5% Primitivo

WINE CHEMISTRY

Alcohol 14.40%
RS 0.04%
pH 3.79

VINEYARDS & ELEVATION

100% Estate- 2,200-2,800 feet

PRODUCTION

Fruit hand-harvested September through October, 2019.
Aged 14 months in neutral French and American oak barrels.
1,250 cases.
Bottled June 9, 2021

WINEMAKER'S NOTES

Aroma: Bing cherry, loganberry, raspberry, plum, clove, anise, blackcurrant, hints of lavender, black tea, nutmeg and red pepper.

Palate: Round and full throughout with medium acidity and a supportive tannin structure. Nice umami texture, and a long, mellow finish.

The Estate Barbera is made exclusively with fruit grown under the direct control of the winery, from our three main Barbera vineyards. The "Home Ranch" (2,200 ft. elevation) where the winery sits, the "Stone Barn Vineyard" (2,400 ft. elevation) near Placerville, and the "Peek Vineyard" (2,800 ft. elevation) near Camino.

Barbera 2021

\$17.85/club
\$21/retail

BLEND

100% Barbera

WINE CHEMISTRY

Alcohol 14.50%
RS 0.12%
pH 3.22

VINEYARDS & ELEVATION

68% Walker Vineyard - 2,080 feet
29% Viani Vineyard - 1,150 feet
3% Estate - 2,200 - 2,375 feet

PRODUCTION

Fruit hand-harvested August 23 through September 29, 2021.
Aged 18 months in neutral American oak barrels.
1,000 cases
Bottled August 23, 2023

WINEMAKER'S NOTES

Aroma: Lively aromatics of boysenberry, black cherry, ripe figs, violets, cedar, and thyme.

Palate: Acid-driven and bold flavors, with medium weight at the core. Finishes with polished tannins and earthy components.

Picked slightly earlier than usual, and made with mostly Walker Vineyard fruit, this Barbera contains a lively acidity and stunning deep-garnet hue that sets it apart from the previous vintage. Would pair nicely with a spicy chili, pork chops cooked with an apple sauce, roasted sweet potatoes, Swedish meatballs, and much more!

The Wine Write's Interview with Boeger



They awoke a long-sleeping wine region.

Sue and Greg Boeger ditched the security of government jobs in the early Seventies for the uncertainty of viticulture and wine. Unable to stomach exorbitant land prices in Napa and Sonoma, the couple looked east. Agricultural officials in El Dorado County were eager to diversify farming. The wine industry had disappeared from the Sierra Foothills after Prohibition. When the Boegers were courted in 1972, wineries were nonexistent there. The region needed a pioneer.

They got one in Greg Boeger. He and Sue were transfixed with the property they purchased. Its history is amazing. The estate site was homesteaded during the 1849 Gold Rush. The dwellers didn't strike gold, so they turned their attention to farming and making wines and spirits. The old cellar was built in 1872 and is listed on the National Register of Historic Places. There is history around every corner of the place. The Boeger family has written its own history since the Seventies. Their Merlot won national honors in the early Eighties. Boeger wine has been served in The White House. In 2018 Greg Boeger was honored with the Wine Lifetime Achievement Award by the California State Fair, joining industry stalwarts like Jerry Lohr, Robert Mondavi, and Bob Gallo. And he's still at it, doing what he loves best: vineyard work. After meeting Greg on a visit to the winery in January, we caught up recently for a conversation.



The Wine Write: You've earned numerous awards and acclaim for your work in wine over the years. What gives you the most personal satisfaction looking back?

Greg: You know, getting that American Champion Merlot award was really helpful for us early on. Being recognized by wine writers like Robert Lawrence Balzer and others was very satisfying. As we approached our fiftieth anniversary of Boeger Winery, getting recognition from the county and the state legislature was really neat. I got satisfaction from those. I don't really need a lot of that, though. I'm pretty self-satisfied with what we've done. What gives me a charge is having wine club members and event guests come up to me and convey their thanks and appreciation for us being here. They love the atmosphere here. They enjoy our wines. They love attending our events.

What I most appreciate is this land that we have developed and the joy I get from our club members and customers. I get that every time I see them. They know me personally. They thank us every time they visit. That has had a lot of impact on me. Sue and I look back and are proud of what we created here. We're happy we put new life into this historical location and made it available for the community to come to enjoy.

A humbler Lifetime Achievement Award winner you are unlikely to find.

View the complete interview here, <https://www.thewinewrite.com/2023/06/a-look-at-el-dorado-county-wine-with.html>



Dry Rub Beef Brisket Sliders

These beef brisket sliders are a crowd pleaser and loaded with flavor!

We loved them piled high on Brioche slider buns with cole slaw and horseradish crema.

Serve with Boeger 2019 Reserve Migliore for the win!

| PROVISIONS | |
|---------------------------|----------------------------|
| 4 pound beef brisket | 1 tablespoon garlic powder |
| ¼ cup brown sugar | 1 tablespoon onion powder |
| ¼ cup sweet paprika | 1 tablespoon dried oregano |
| 3 tablespoons kosher salt | 1 tablespoon dried savory |
| | 2 teaspoons cayenne pepper |

PROCESS

Mix brown sugar, paprika, salt, pepper, garlic powder, onion powder, oregano, savory, and cayenne pepper together in a bowl. Place brisket in a shallow roasting pan and pat dry. Rub the seasoning mixture all over, top, sides, and bottom of the brisket. Refrigerate for 24 hours. Remove from the refrigerator and add the beef stock to the bottom of the pan. Cover and slow cook for 12 hours in a 250-degree oven or crock pot. Slice and serve on your favorite slider buns.

Makes 12-16, 3" sliders.

Horseradish Crema

PROVISIONS + PROCESS

- ½ cup sour cream
- ¼ prepared horseradish
- 1 tablespoon dijon mustard, course ground
- 1 tablespoon finely chopped chives
- Salt and pepper to taste

Mix all ingredients together and serve or chill.

Will keep in refrigerator for up to 2 weeks.



Recipes courtesy of Bonne Vie Kitchen, Folsom, CA



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interviews and virtual tastings!

