



MAGICIANS SUMMER CLUB RELEASE 2023

Aglianico 2019

\$24.65/club
\$29/retail

BLEND

84% Aglianico,
10% Cabernet Sauvignon,
3% Barbera, 3% Graciano

WINE CHEMISTRY

Alcohol 14.4%
RS 0.0%
pH 3.88

VINEYARDS & ELEVATION

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

PRODUCTION

Fruit hand harvested September through October, 2019.
Aged 27 months in neutral French and American barrels. 285 cases.
Bottled May 20, 2022.

WINEMAKER'S NOTES

Aroma: Black plum, black cherry, white pepper, cedar, baking spices, and a hint of fresh pine.

Palate: Fresh mouth-watering acidity, full-bodied, with firm tannins and a lasting finish.

Aglianico (olli-yawn-nee-ko) is one of the rare Italian varieties that we adore. A bold and firm wine, it shows great expression from vintage to vintage. Don't be afraid to decant this wine, the bold flavors will blossom as you continue to sip and swirl. Paired best with oxtail soup, hot pastrami sandwiches, roasted lamb, and Mongolian Beef.

Sangiovese 2020

\$22.95/club
\$27/retail

BLEND

97% Sangiovese,
3% Cabernet Sauvignon

WINE CHEMISTRY

Alcohol 13.5%
RS 0.01%
pH 3.89

VINEYARDS & ELEVATION

100% Estate- 2,200 - 2,850 feet

PRODUCTION

Fruit hand harvested Septemebr 13, 2020.
Aged 30 months in neutral American oak barrels. 188 cases.
Bottled May 24, 2023.

WINEMAKER'S NOTES

Aroma: Juicy strawberry, red cherries, sweet oregano, crushed gravel, with hints of leather and espresso.

Palate: Displays a fine balance of medium tannins, laced with mouth filling flavors, and a little bit of heat. Subtle acidity.

Sangiovese is indeed one of the crown jewels of Tuscany, Italy. Every time we produce a single variety, we are reminded why! Designed to be an elegant pairing to any Italian dish, we only wish we made more. It is easily paired with tomato-based dishes and sauces, all the while complementing fresh garden herbs in a delightful symphony of flavors.

Reserve Barbara 2020

\$28.90/club
\$34/retail

BLEND

95% Barbera,
3% Cabernet Sauvignon, 2% Petite Sirah

WINE CHEMISTRY

Alcohol 14.8%
RS 0.01%
pH 3.85

VINEYARDS & ELEVATION

98% Estate - 2,000- 3,000 feet
2% Walker Vineyard - 2,080 feet

PRODUCTION

Fruit hand harvested September -October, 2020.
Aged 28 months in neutral American oak barrels. 260 cases.
Bottled May 25, 2023

WINEMAKER'S NOTES

Aroma: Juicy blackberry, black cherry, clove, toasted oak, and hints of mint.

Palate: Bold aromas and flavors, lively acidity, balanced with a silky mouthfeel and moderate tannin finish. Medium-bodied.

A variety of clones grown on vineyards between 2,000 and 3,000 feet are used to make up our Barbera, creating a perfect representation of El Dorado County Barbera. Our Reserve Barbera is a blend of hand-selected barrels that stood out to be the best of the vintage. With a little Petite Sirah and extended barrel aging, this Reserve Barbera has excellent depth and structure.



Amber Wine has arrived at Boeger!

We are very excited to announce a new addition to our wine portfolio, 2020 Amber Wine!

You may be wondering, what is this deep yellow-hued wine, and how did it happen to come into our tasting room?

Amber wine, also sometimes known as "Orange" wine, is an ancient style of winemaking that dates back hundreds of years to the Eastern European winemaking region of Georgia. This wine style received its name due to the deep yellow or orange hue of the wine it received after fermentation. So how does a white grape variety become an orange wine? The answer is fermentation. In this style of wine, we ferment the juice with the skins!

Traditionally, a white wine is made by pressing the grapes and then fermenting the juice alone in a large tank, as compared to a red wine that receives its color by fermenting on the skins. When we ferment a white grape variety on its skins, there is an extraction of color pigment, phenols, and tannins that will affect the color, aroma, and body of the resulting wine. In Georgia, this is traditionally done in a large terracotta vessel that is buried and sealed in the ground, called a qvevri (pronounced "k-where-vree").

What to Expect from our Amber Wine:

Because of the skin contact in the production of this wine, it should be treated similarly to a red wine. There will be more body and tannin, meaning that the wine should be served cool, like you would a red wine, but anything too cold will taste much rougher and it will mute some of the characteristics of the wine. 60 degrees should be perfect. Typical flavors from Amber wines include honey, candied fruit, and even some wax aromas. Even with these incredible aromas, this wine is still off-dry.

Because it is the original name for the wine style, we decided to call this wine "Amber", rather than an "Orange" wine. This also helps to clear some confusion that some may ask if the wine is made with oranges, which it certainly is not.

Our 2020 Amber wine was made with a blend of French Colombard, Chardonnay, and Muscat Canelli. It features aromas of honeyed almond, golden apple, honeysuckle, ginger, wax, orange peel, and hints of Thai sweet basil. The palate has a floral entry, followed by a medium body, moderate tannin, and a lasting finish.

Next time your in the tasting room, ask for a taste!

We look forward to sharing our new creation with you!

By Clare Kessler, Assistant Wine Maker



Grilled Sausage with Giardiniera Relish + Lemon Basil Aioli Paired with Boeger Reserve Barbera 2019

PROVISIONS:

RELISH

- ½ cup Giardiniera (mild or spicy)
- ½ cup green Castronovo olives (pitted)
- ¼ cup capers
- 2 tablespoons Fresh Parsley (chopped)

AIOLI

- 1 cup fresh basil leaves
- 2 cloves garlic
- 2 tablespoons Juice
- ¼ cup mayonnaise
- Salt and pepper to taste

PREPARATION

Place the giardiniera, olives, capers, and parsley in a food processor fitted with the blade attachment. Pulse until a coarse paste is formed, about 5 (1-second) pulses.

Transfer to a serving bowl.

Place the lemon juice, garlic, basil, and mayonnaise. Taste and season with more lemon juice as needed. Enjoy with your favorite grilled sausage.

Top with giardiniera relish and drizzle with the lemon basil aioli.



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