

LEGENDS WINTER CLUB RELEASE 2024

\$25.60/club

13.8%

3.65

.25%

\$32/retail

WINE CHEMISTRY

Alcohol

RS

рН

Reserve Milagro 2019

BLEND

67% Tempranillo, 21% Graciano, 9% Cabernet Sauvignon, 2% Tannat, 1% Merlot

VINEYARDS & ELEVATION

96% Estate - 2,200- 2,850 feet 4% Las Lomas Vineyard - 2,150 feet

PRODUCTION

Fruit hand-harvested October through November, 2019. Aged 39 months in neutral French and American oak barrels. 915 cases

Bottled May 26, 2023

WINEMAKER'S NOTES

Aroma: Sour cherry candies, strawberry preserves, dill, leather, vanilla bean.

Palate: Mouthwatering acidity, high tannins, full-bodied, fresh finish.

Milagro is one of our cherished M-series reserve blends. Representing wines from Spain, this blend captures the flair of the food and culture of that region. Wine-making in Spain is described in terms of "elaborar", meaning to elaborate what the grapes are trying to express without manipulating the wine to be anything otherwise.

Pairs well with chicken tortilla soup, beef or lamb gyros, Manchego cheese, meatballs and grilled vegetables.

Charbono 2020

\$24/club \$30/retail

BLEND

90% Charbono, 7.5% Cabernet Sauvignon, 2% Petite Sirah, .5% Barbera

WINE CHEMISTRY

Alcohol 12.6% RS .13% pH 3.77

VINEYARDS & ELEVATION

99% Estate -2,200-2,850 feet 1% Walker Vineyard - 2,080 feet

PRODUCTION

Fruit hand-harvested September through October, 2020. Aged 30 months in neutral French and American oak barrels. 180 cases

Bottled August 17, 2023

WINEMAKER'S NOTES

Aroma: Fresh blackberry, black plum, cherry, anise, game, leather, and cinnamon

Palate: Very bold, full-bodied, dry, with balanced acidity and a firm tannin finish.

Charbono is a rare French variety. This vintage specifically displays a low alcohol that allows the flavors of the fruit and terroir to shine while upholding a boldness and expressive personality.

Enjoy with beef brisket, bacon cheeseburgers, Manchego cheese, and wild mushroom pizza.

Barbera 2022

BLEND

98% Barbera, 2% Cabernet Sauvignon

VINEYARDS & ELEVATION

60% Estate - 2,200 feet 35% Walker Vineyard - 2,080 feet 3% Viani Vineyard - 1,150 feet 2% Las Lomas Vineyard - 2,150 feet

PRODUCTION

Fruit hand-harvested September through October, 2022. Aged 12 months in neutral American oak barrels. 4.850 cases

Bottled December 15, 2023

WINEMAKER'S NOTES

Aroma: Raspberry, strawberry preserves, floral notes, fresh sweet Basil, nutmeq.

Palate: Medium-bodied, smooth, mouth-watering acidity, with a warm spicy finish.

This 2022 Barbera has conquered the challenges of a frost-damaged year and proved to be a fantastic wine. It is not common to see a Barbera released so early at Boeger, but it offers a fresh perspective on the variety. Youthful purple hues, fruit-forward flavors, and a strong acidic backbone makes it a "zinger" to enjoy.

Would pair nicely with fig, mozzarella, and prosciutto bites, pasta with vodka sauce, fresh Thai dishes, and most Mediterranean meals.

Merlot 2020

\$17.60/club \$22/retail WINE CHEMISTRY

BLEND

91% Merlot, 7% Cabernet Sauvignon, 2% Petite Sirah

Alcohol 14.% RS .01% pH 3.76

\$17.60/club

14.5%

3.65

.07%

\$22/retail

WINE CHEMISTRY

Alcohol

RS

На

VINEYARDS & ELEVATION

100% Estate - 2.080 - 2.850 feet

PRODUCTION

Fruit hand-harvested August through September, 2020. Aged 18 months in neutral French and American oak barrels. 143 cases

Bottled December 14, 2023

WINEMAKER'S NOTES

Aroma: Dark plum, chocolate, dried cranberry, bay leaf, eucalyptus **Palate**: Silky mouth-feel, medium acidity, medium tannins, soft finish.

Merlot is one of our lesser known gems here at Boeger, but it holds a lot of historic significance. Our 1982 vintage was served on two occasions in the White House, and it is rumored that some were even sent over in a mixed case to Mikhail Gorbachev during the Cold War as a diplomatic gift. We can't take credit for ending a war, but we enjoy sharing the stories of our wines!

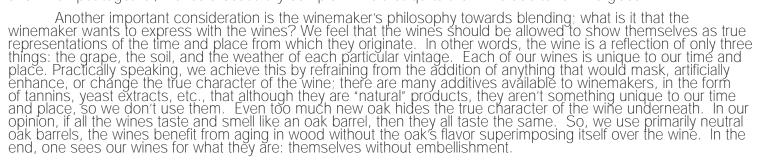
We love our Merlot served with roasted pork loin with a berry or plum based sauce, grilled Portabello mushrooms, and chocolate desserts.

Wine Blending: Our Winemaking Team's Perspective

By Justin Boeger and Clare Kessler,

Wine-making is a dynamic field of work. It ebbs and flows with the season of the grapes. Cyclical, yet ever-growing and changing. In these winter months, the vines are in their frosty slumber, the cellar crew is bustling to care for the vast number of wines in barrels and winemakers are creating wine blends and bottling schedules.





In addition to the winemaker's philosophy, there are legal rules to follow with blending. Each rule is different for vintage, variety, growing region, and estate wines. For example, if we wanted to create an "Estate" wine, it needs to be made from 100% grapes grown on the estate property. To claim "Zinfandel" or another variety on a label, it needs to contain at least 75% Zinfandel grapes when bottled. For vintage, we need 95% of the wine to be the claimed vintage on the bottle. With these required percentages, we work to select wines and carefully calculate what we are seeking.

When we combine all of this information, we create a delicious blended wine. But what makes it good? We as winemakers strive for wines to be "conversational" and even "story-like". Wine is a beverage that evolves as you taste it, and is harmonious and characterized by an entry, a middle, and a finish. Ideally, the product that is put together should be greater than the sum of its parts.

Next time you enjoy a Boeger wine, it is fun to compare the blends to one of their components. So, as you enjoy the Milagro in our wine club, try the Tempranillo as a side-by-side comparison. Can you pick out the Tempranillo in the blend? Do you see how the other varieties in the blend interact? The same fun activity can be done with our Migliore and Meritage blends!

Whatever your favorite blend is at Boeger, we hope that you have a new perspective on the process of making these wines. We have an enormous passion for what we do, and we love to share that with you.

We hope you enjoy the club release!



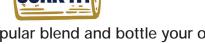
Scan the QR codes below to watch a Harvest 2023 wrap video with our production team and to follow us on Instagram and Facebook!











Cork It, our popular blend and bottle your own wine event returns for 2024!

> Saturday February 17 and Sunday February 18

Use member code "CORK2024CLUB" for your discounted tickets.

Visit our website for all the details and get you tickets early!