

# Let the Magic Begin!

We're going live with Eileen & Justin Boeger!

Thursday, June 23, 5 pm PST

Gather your friends and family for a delightful evening of sipping on your Summer Club release wines from the comfort of your home. We will taste through your club selections exploring their characteristics and sharing the magic of the vineyards that grow our amazing grapes.

Join us on Facebook Live!



# BOEGER WINERY

## MAGICIANS SUMMER CLUB RELEASE 2022

### Aglianico 2018

\$24.65/club  
\$29/retail

#### BLEND

88% Aglianico, 6% Cabernet Sauvignon, 3% Charbono, 2% Carignane, 1% Cabernet Franc

#### WINE CHEMISTRY

Alcohol 13.8%  
RS 0.001%  
pH 3.70

#### VINEYARDS & ELEVATION

98% Estate Vineyard - 2,200 feet  
2% Arrastra Vineyard - 2,200 feet

#### PRODUCTION

Fruit hand harvested early October 2018. Aged 29 months in neutral French and American barrels. 195 cases.

Bottled April 7, 2021.

#### WINEMAKER'S NOTES

**Aroma:** Dried plum, dried raspberry, fruitcake, fennel, citrus marmalade, lavender, licorice and suede.

**Palate:** Bold tannins supported by a well-structured and medium-full bodied base, with balanced and long-lived acidity and very long finish.

Aglianico, principally grown in the warm regions of Southern Italy, is known in particular for its hearty tannins and good acidity. These traits make the wine ideal for aging, but also make it less suitable for early consumption. For this reason, we age our Aglianico for an extended amount of time before release. It is just ready to drink now, and will age for many years.

### Rosa Canina Zinfandel 2019

\$20.40/club  
\$24/retail

#### BLEND

100% Zinfandel

#### WINE CHEMISTRY

Alcohol 15.7%  
RS 0.25%  
pH 3.76

#### VINEYARDS & ELEVATION

100% Rosa Canina Vineyard - 3,000 feet

#### PRODUCTION

Fruit hand harvested October 26, 2019. 90% aged exclusively in stainless steel tanks, 10% aged 12 months in oak barrels. 445 cases.

Bottled November 2, 2021.

#### WINEMAKER'S NOTES

**Aroma:** Strawberry, rhubarb, grenadine, cranberry, apricot, cardamom, bay leaf, vanilla cream and caramel.

**Palate:** Medium-bodied, soft and smooth throughout, with a delicate and subtle finish.

This small lot of Zinfandel was selected out of our various lots of purchased fruit as an exceptional expression of Sierra Foothills Zinfandel. Grown at the Rosa Canina vineyard at 3,000 feet elevation, this particular Zinfandel exhibits a wide complement of bright, herbal and savory aromas to complement Zin's typical fruitiness. Well-structured for a Zinfandel, the firm tannins provide mouth filling richness and age-worthiness.



### Tempranillo 2020

\$17/club  
\$20/retail

#### BLEND

93% Tempranillo  
7% Cabernet Sauvignon

#### WINE CHEMISTRY

Alcohol 13.4%  
RS 0.03%  
pH 3.74

#### VINEYARDS & ELEVATION

57% Las Lomas - 2,150 feet  
43% Estate Vineyard - 2,200 feet

#### PRODUCTION

Fruit hand harvested September 2020. Aged 11 months in American oak barrels. 418 cases.

Bottled April Fool's Day, 2022

#### WINEMAKER'S NOTES

**Aroma:** Black cherry, dried cranberry, red currant and rhubarb with leathery notes.

**Palate:** Soft across the palate, well-structured with polished, approachable tannins.

This Tempranillo is blended with Cabernet Sauvignon for structure.

The Cabernet this vintage also brings a deeper color, moderate acidity and sturdy backbone to complement Tempranillo's savory aromatics and soft tannins, yielding a wine that is not overly bold, but remains well-structured.

# BOEGER WINERY, 50 YEARS OF CULTIVATING MAGIC!

## Terroir, what is it and how does our unique growing region express itself in our wines?

By Justin Boeger

Terroir is a French term signifying a sense of place, the "somewhereness" of the wine. It is the sum of soil, topography and climate characteristics that define a wine from a particular region or vineyard not found anywhere else. Maybe one of the wine industry's most misunderstood buzzwords, "terroir" plays an undeniable role in the taste and flavor of our wines and is what gives each of California's viticultural areas their own unique characteristics.

El Dorado vineyards are in a mountain setting at elevations above the valley floor between 1,200 and 3,500 feet. The unique residual soils range from sandy to clay loams and are formed in place by the underlying bedrock. In contrast, the valleys like Sacramento or Napa have soils composed of mineral grains and rock fragments that were transported from the surrounding hillsides and deposited as alluvium by streams and rivers into the valleys. Residual soils have characteristics inherited directly from their underlying geologic parent (bedrock) whereas alluvial soils represent a mixture of many different parental sources and are not related to the underlying bedrock.

There are three basic soil types determining the characteristics of our vineyards: fine-grained volcanic rock, decomposed granite and fine-grained shale, spread about in pockets and layers, varying in elevation and topography. These soils offer good drainage and the nutrients needed to encourage vines producing rich, deeply-flavored grapes.

Rather than having one uniform temperature profile, El Dorado's distinct terrain produces both warm and cool micro-climatic pockets, which allows us to grow an immense diversity of grape varieties, from heat-loving Barbera to cold-needing Pinot Noir. El Dorado vineyards are cooled by a unique combination of elevation, and cold air "pooling" during atmospheric inversions, rather than by the fog that is common to the coastal regions. This means the grapes receive more direct sunlight, which is one of the most important factors in flavor and aroma development, while also maintaining the acidity necessary to create balanced wines. El Dorado's relatively cool fall temperatures also allow the grapes a long "hang time" for uniform ripening and final nuanced flavor development.

The unique combination of climate, soil and topography found in the El Dorado appellation produce wines of distinction, depth and density with a maturity specific to our region. This is El Dorado's "terroir." The diverse natural environment of our vineyards allows us to grow over 60 different wine grape varieties. Why do we grow so many varieties? Not from a lack of focus, but because we can.

Our winemaker, Justin Boeger, has embraced the multi-faceted terroir of our region, and has integrated it into his core winemaking philosophy: let the wines speak for themselves. Justin believes that in order to understand the terroir of our vineyards, the wines need to be unadulterated with excess oak, free of manipulation through the use of adjuncts and additives; all things which "add" something to the wines that didn't come from the grapes and soils themselves. The distinct nature of each vineyard can only truly be seen through pure expressions of the wine. When you taste a Barbera from Boeger, you are tasting what Barbera tastes like only from El Dorado, only from our specific vineyard. We hope you will discover this "sense of place" while enjoying our wines with family and friends.



*Charcuterie boards are the hottest cocktail hour accompaniment on our catering menu this season. Not a professional chef? No worries, creating beautiful charcuterie for any occasion is easy with a little know how. From simple spreads for backyard entertaining to festive special occasion tables for 20 or more of your favorite people, grazing boards are an easy to prepare crowd pleaser that can be assembled in advance and involve little or no cooking!*



## How To Charcuterie

Start with your favorite board or platter. Any shape of wood, slate, marble board works well.

**Pro Tip:** choose a large enough board for the elements you want include.

*First rule in arranging your board; there are no rules. Anything goes. Think seasonally, color, and texture.*

### Main Elements:

An array of 3-4 cheeses; a good rule of thumb; one soft, one hard, one aged, one specialty cheese.

*Soft:* Brie, Goat Cheese, Camembert

*Hard:* Gruyere, Asiago, Manchego

*Aged:* Aged Cheddar, Sharp Cheddar, Goat Gouda

*Specialty:* Coldswait Cheddar, Dill Havarti, Stilton Blue, Smoked Gouda.

Present softer cheeses in whole wedges, harder cheeses in cubes or slices.

A variety of 2-3 cured or smoked meats. Some of our favorites include Prosciutto, Salami, Pancetta, Chorizo, Soppressata, Coppa and Pâté.

### Accompaniments:

Add seasonal fresh or dried fruit, pickled vegetables, nuts, tapenades, an interesting mustard, hummus, artichoke hearts, olives, or cornichons. For a special touch, add a good quality local honey or a homemade jam or fruit chutney. We love to include our signature bourbon bacon jam. Choose 2-3 varieties of toasts, crackers, fresh baguette slices or bread sticks.

Garnish with fresh flowers or a sprig of fragrant fresh herbs and serve with cheese knives, picks, small plates, and cocktail napkins.

Add Boeger wine and enjoy!