

Holiday Sip-n-Savor

Our favorite holiday event celebrating the
most wonderful time of the year!

Saturday, November 19

11 am - 4 pm

Tickets go on sale in October!

BOEGER
WINERY

LEGENDS FALL CLUB RELEASE 2022

Barbera 2020

\$16.80/club
\$21/retail

BLEND

98% Barbera
2% Cabernet Sauvignon

WINE CHEMISTRY

Alcohol 14.5%
RS 0.04%
pH 3.70

VINEYARDS & ELEVATION

66% Estate Vineyard - 2,200 feet
14% Las Lomas - 2,150 feet, 14% Walker 2,080 feet
6% Viani 1,150 feet

PRODUCTION

Fruit was hand harvested from early September to late October 2020. Aged 16 months in primarily neutral French and American oak barrels, with some second-year American barrels used. 6,600 cases. Bottled July 27, 2022

WINEMAKER'S NOTES

Aroma: A farmer's market fruit basket. Full of fresh, juicy, bold fruit. Raspberry, blackberry, and Bing cherry with hints of clove and toasted oak.

Palate: Bright and lively acidity balanced with a silky mouth-feel and moderate tannin finish. Medium-bodied.

A variety of clones are used to make up our Barbera, creating a perfect representation of El Dorado County Barbera. Mouth-wateringly aromatic, this wine jumps out of the glass with luscious dark fruit aromas. This wine is a pleasure to drink on its own, but its inherent acidity also makes it a perfect accompaniment to most dishes. Cabernet Sauvignon was blended in this wine to enhance its tannin structure and increase its longevity.

Negroamaro 2020

\$23.20/club
\$29/retail

BLEND

92% Negroamaro
6% Cabernet Sauvignon
2% Graciano

WINE CHEMISTRY

Alcohol 13.5%
RS 0.05%
pH 3.83

VINEYARDS & ELEVATION

100% Estate Vineyard - 2,200 feet

PRODUCTION

Fruit hand harvested September 14, 2020. Aged 18 months in neutral French and American barrels. 484 cases. Bottled May 6, 2022.

WINEMAKER'S NOTES

Aroma: Blackberry, black pepper, strawberry, blood orange, sandalwood and a hint of lavender. Red plum, thyme and black currant.

Palate: Round and plush throughout with sweet fruit and fine, polished tannins on the finish.

Negroamaro is a grape variety native to southern Italy, particularly throughout the "boot heel" region of Puglia. First planted at Boeger in 2012 to complement some of our other southern Italian varieties, this 4th bottling of Negroamaro is brimming with sweet fruit and fine, polished tannins on the finish.

El Dorado Zinfandel 2019

\$19.20/club
\$24/retail

BLEND

86% Zinfandel, 10% Petite Sirah
3% Cabernet Sauvignon, 1% Primitivo

WINE CHEMISTRY

Alcohol 15.7%
RS 0.08%
pH 3.67

VINEYARDS & ELEVATION

95% Estate Vineyard - 2,200 feet
5% Walker Vineyard - 2,080 feet

PRODUCTION

Fruit hand harvested September 10th and October 18th, 2019. Aged 19 1/2 months in primarily oak barrels. 973 cases. Bottled January 20, 2022.

WINEMAKER'S NOTES

Aroma: Blackberry, baked peaches, dried blueberry, Fig Newton, earth, black pepper, Empress plum, cranberry and sage.

Palate: Soft and full, well-structured with a rounded mid-palate, subtle acidity and fine tannins on the finish.

Our El Dorado Zinfandel comes from two distinct parcels of our Estate vineyards. The older Fossati block is planted with our "Old Clone" Zinfandel variety which was grafted with cuttings taken from vines found on the property with it was purchased in 1972. Planted by the family of the original property settlers, these vines likely dated back to the late 19th century and always contribute a uniquely earthy, chocolate aroma. The newer estate plots are planted with more recent clonal selections that provide a more overtly fruit-forward aroma. Blended together, these lots yield a red fruit-dominated Zin.

Milagro 2018

\$24/club
\$30/retail

BLEND

55% Tempranillo, 30% Graciano
11% Cabernet Sauvignon, 2% Carignan
1% Merlot, 1% Petite Verdot

WINE CHEMISTRY

Alcohol 14%
RS 0.03%
pH 3.79

VINEYARDS & ELEVATION

68% Estate Vineyard - 2,200 feet
32% Las Lomas Vineyard - 2,150 feet

PRODUCTION

Fruit hand harvested late September through early October 2018. Aged 31 months in neutral American and French barrels. 350 cases. Bottled August 6th 2021.

WINEMAKER'S NOTES

Aroma: Intense leather, spices, hickory, plum and black currant.

Palate: Robust body, expressive and juicy with a bold tannin finish. Inspired by the wines of Rioja, Spain, Tempranillo and Graciano comprise the backbone of this blend. Tempranillo provides pretty aromas of plum and fig, while also contributing tannins that provide structure without coarseness. Graciano, a typical blending partner in Rioja, provides intense, dark color, vibrant acidity and notes of dark, concentrated fruits. The Tempranillo component was aged in once-used American oak barrels to round out the aromas and impart complexity to the palate.

BOEGER WINERY, 50 YEARS OF CULTIVATING MAGIC!

Greetings Wine Club Members,

Harvest 2022 is here and as we enjoy all that the season brings it reminds me of what an amazing time of year it is to work in the wine industry. There is a buzz in the air from all the harvest happenings and the sights and smells of fermenting wine on the crush pad are absolutely heavenly! We hope you can join us this season and experience the magic of harvest. Weekends are busy through the fall, so if you want to experience harvest time without the crowds, consider joining us on a weekday. We look forward to seeing you here!

Cheers,
Alison
Wine Club Manager

Meet Clare Kessler, Assistant Wine Maker

Clare Kessler aka "The Wine Professor" is a new addition to our winemaking team. As a local kid, she grew up admiring the beauty and grit of the Sierra Foothills wine Region. In 2018 she graduated with her Bachelor of Science in Viticulture and Enology from UC Davis and has been working locally ever since. When she's not making wine, you'll see her teaching wine courses and helping develop the new Viticulture and Enology program at our local Folsom Lake Community College.



Upcoming Winery Events

Mark your calendars for these enchanting events! More information and tickets for these events can be found at www.boegerwinery.com/events.

Fall Wine Club Gathering

Celebrate the release of our fall club wines. The event will feature Paella and wine pairing, live music, mini-winery tours, vineyard hikes, local vendors along with a couple of surprises.

Sept
24

Harvest Tours

Experience the sights, smells, and tastes of fall with our intimate behind-the-scenes harvest tour. Enjoy ripe fruit straight off the vine and sample fermenting juice on this two hour sip and stroll tour.

Sept
Oct &
Select Dates

Virtual Tasting with Justin & Eileen Boeger

Join us on Facebook Live as we taste through the fall club lineup, exploring their characteristics and sharing the magic of the vineyards that produce our amazing grapes.

Oct
13

Wine + Yoga = WOGA

The last WOGA of the season is coming up October 16th. These classes are slow-flowing vinyasa style and fun for all levels. Enjoy light snacks and a complimentary glass of wine afterward!

Oct
16

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Nov
19