

LET THE MAGIC BEGIN!

We're going live with Eileen and Justin Boeger!

Thursday, February 9th at 5:00pm

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



MAGICIANS WINTER CLUB RELEASE 2023

Merlot 2019

\$16/club
\$20/retail

BLEND

84% Merlot, 11.5% Cabernet Sauvignon
4% Petite Verdot, 0.05% Graciano

VINEYARDS & ELEVATION

100% Estate Vineyard - 2,200 feet

PRODUCTION

Fruit hand-harvested in late September 2019. Aged 26 months in neutral French and American oak barrels. Bottled May 20, 2022. 713 cases produced.

WINEMAKER'S NOTES

Aroma: Bright cherry, plum, blackberry, shaved cedar, bay leaf, and hints of mint.

Palate: Fruit-forward, spicy, and medium-full-bodied. The tannin structure is sturdy and complex for a Merlot, while the acidity is also full, yet unobtrusive, and meshes well with the fabric of the wine. Medium-long finish.

Our Merlot has been served in the White House on more than one occasion and continues to be a staple to our wine portfolio. The name Merlot is derived from the French word "merle" referring to a blackbird. This could be from the dark sleek blue and black color of the grapes. Being the most planted variety in Bordeaux, France, we are proud to produce it to this day.

WINE CHEMISTRY

Alcohol 14%
RS 0.17%
pH 3.65

Cabernet Sauvignon 2020

\$19.20/club
\$24/retail

BLEND

99% Cabernet Sauvignon, .5% Carignan
.25% Petite Verdot, .25% Cabernet Franc

VINEYARDS & ELEVATION

100% Estate Vineyard - 2,200 feet

PRODUCTION

Hand harvested Late September-October, 2020. Aged 14½ months in neutral French and American oak barrels. Bottled May 17, 2022.

889 cases produced.

WINEMAKER'S NOTES

Aroma: Blueberry, red currant, blackberry, licorice, black pepper, red delicious apple, plum.

Palate: Spicy, balanced, full-bodied, with moderate tannins and a lingering finish.

Made primarily with grapes grown at 2,200 feet elevation in the El Dorado Foothills, this elegantly styled cabernet combines soft, alluring fruit aromas with savory varietal characters. Soft on the palate, but with nicely structured tannins, this wine pairs effortlessly with a wide variety of dishes.

WINE CHEMISTRY

Alcohol 14.5%
RS 0.09%
pH 3.91

Walker Zinfandel 2019

\$19.20/club
\$24/retail

BLEND

91% Zinfandel, 6.6% Petite Sirah
2.4% Cabernet Sauvignon

VINEYARDS & ELEVATION

100% Walker Vineyard - 2,080 feet

PRODUCTION

Grapes hand harvested early to mid-September 2019. Aged 21 months in neutral French and American oak barrels. Bottled May 24, 2022. 695 cases produced.

WINEMAKER'S NOTES

Aroma: Juicy cranberry, blackberry, plum, black pepper, black tea, and dark chocolate.

Palate: Rich, full, and well-structured. Acid-led with a mouthwatering component. A medley of fresh fruit and baking spices linger on the palate. Rounded tannins on the finish.

This Zinfandel is the product of a relationship with the Walker Vineyard that dates back to 1980. Overlooking the north fork of the Consumnes River at 2080 feet elevation, this vineyard has consistently produced excellent fruit with a distinctive peppery spice to it. The Walker Zin is typically spicy and structured when compared to our other Zins, which tend towards soft and jammy.

WINE CHEMISTRY

Alcohol 15.5%
RS 0.42%
pH 3.63



Deductive Wine Tasting: Appreciating the Art of Wine

By Clare Kessler, Assistant Winemaker with Boeger Winery

Wine is a beverage that has continued to perplex and fascinate people worldwide since the dawn of its creation. Its widespread popularity, as well as its endless possibilities of styles, flavors, and aromas, prove itself to be both a science and an expression of art. It's derived from the earth where it came from, and the winemaker's decisions for processing it. In order to appreciate and "see" the art in wine, many wine enthusiasts practice deductive tasting. Deductive tasting is a systematic approach to analyzing a wine in a tasting. It helps to break down specific components of the wine in a way to help us better understand and appreciate the glass in front of us. Deductive wine tasting is the process of exploring colors, aromas, flavors, and textures to reveal the identity of a wine. There is so much to discover in a single glass and each bottle of wine will tell you a story if you are willing to listen to what it has to say.

As a wine club member, you are already familiar with the vast range of wines that Boeger produces and how they look and taste. We would like to invite you on a crash course in deductive tasting as we discover our new wine club releases this month! As we taste through our new releases, we will highlight how each wine is characterized by sight, smell, taste, and touch.

Here is an overview of the 4 steps of Deductive Tasting:

1. Sight-Our first impression

Sight communicates the characteristics and style of the wine providing hints at what kinds of flavors might be in the wine including the intensity, age, acidity, and freshness.

Use this step to get in the mindset of tasting. Look at the shade of color and opacity. How does it compare to wines you are familiar with? Is it darker? More intense? Harder to see through? These hints will show how bold, rich and viscous the wine is.

2. Smell- Indicates varietal and regional qualities

One of the most enjoyable aspects of wine tasting- is smelling the wine. There are 3 different types of aromas in wine.

- Primary Aromas- Derived from the grape itself and vary according to vine varietal and terroir, an expression of viticulture in soil, climate, and vine treatment. Fruity, earthy, and floral notes.
- Secondary Aromas- Come from winemaking decisions in fermentation, maceration, and yeast strains; wine-making style. Creamy, buttery, nut, and vanilla.
- Tertiary Aromas- Are created during the aging process. Type of oak barrels used, and aging time in barrels and bottles. Coconut, cocoa, coffee, tobacco, leather, and baking spices.

Time to pay attention. Start by swirling the glass to aerate the wine and release its aromas. To swirl a glass, place it flat on a table and move your hand as though you are quickly drawing tiny circles with the base. Now stick your nose in there and take a big sniff. What do you smell?

3. Taste- Sweet, sour, salty, bitter, and umami

Think about the flavors, textures, and body of the wine. Is it sharp? Does it make your tongue feel dry? Do the flavors match the smells from earlier? Can you name a fruit, mineral, or spice? Revisit smelling the wine after your first sip to help formulate your discoveries.

4. Touch- Evaluation of tactile components in wine

How do we "touch" wine? Touching refers to tactile sensations in your mouth, the mouthfeel, and the structure of a wine.

- Heat- High levels of alcohol.
- Creaminess- Present in wines that have gone through Malolactic Fermentation.
- Vibration- Bubbles in sparkling wines.
- Texture- Tannins, the drying sensation in your mouth can be rough, smooth, silky, velvety, etc.
- Body (weight)- Is often compared to different types of milk. Does the wine sit in your mouth like non-fat, whole milk, or cream? Imparted by a combination of acid, tannin, and alcohol levels.

Conclusion:

Wine tasting is a head game. Confidence and bold assertion can often make someone look like a pro who actually knows nothing. Don't be afraid to pipe up and offer your suggestions! There are no wrong answers... Let's get into this deductive-tasting thing!



Saturday, February 18th or Sunday February 19th

Taste wines straight from the barrel

Sample our winemaker blends for inspiration

Craft a delicious potion and bottle your creation to take home

Tickets are \$50 regular and \$40 for Club members (limit 2)