



## MAGICIANS WINTER CLUB RELEASE 2024

### Reserve Milagro 2019

\$27.20/club  
\$32/retail

#### 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

\$25.50/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

\$18.70/club  
\$22/retail

#### BLEND

98% Barbera, 2% Cabernet Sauvignon

#### WINE CHEMISTRY

Alcohol 14.5%  
RS .07%  
pH 3.65

#### 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, nutmeg.

**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.





# 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.

Wine blending is a serious task. It requires a developed palate, good wines, and plenty of experience to know how to paint an image of a certain wine style. We see examples of blending in almost all of our red wines, from our beloved "M" series reserve wines to our mainline wines. Being experienced wine club members, you may know that there are large differences between the Estate Barbera, our mainline Barbera, and the Reserve. The expression of these wines is rooted in their blends. The success of the Boeger Barbera is the complexity of using multiple Barbera clones, from varying elevations and vineyards on our estate and across the El Dorado Viticulture Area. One clone of Barbera may show high acidity, and be very fruit-forward. Another clone is savorier, with an excellent mouth-feel. There are many more with many personalities and when put together, makes a beautifully complex wine that quilts the El Dorado terroir in a glass.



Another important consideration is the winemaker's philosophy towards blending; what is it that the winemaker wants to express with the wines? We feel that the wines should be allowed to show themselves as true representations of the time and place from which they originate. In other words, the wine is a reflection of only three things: the grape, the soil, and the weather of each particular vintage. Each of our wines is unique to our time and place. Practically speaking, we achieve this by refraining from the addition of anything that would mask, artificially enhance, or change the true character of the wine; there are many additives available to winemakers, in the form of tannins, yeast extracts, etc., that although they are "natural" products, they aren't something unique to our time and place, so we don't use them. Even too much new oak hides the true character of the wine underneath. In our opinion, if all the wines taste and smell like an oak barrel, then they all taste the same. So, we use primarily neutral oak barrels, the wines benefit from aging in wood without the oak's flavor superimposing itself over the wine. In the end, one sees our wines for what they are: themselves without embellishment.

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 your tickets early!