

BOEGER WINERY

UPCOMING WINERY EVENTS

Club Member Appreciation Day - June 14
 Sunday Wine + Yoga = WOGA! 7/13, 9/14, 10/5
 Sunset Sippin' - Friday evenings - 5/23, 6/27, 7/25, 8/22
 Summer Craft Series - 6/6, 7/11, 8/1
 Harvest Sip & Stomp - October 4
 Visit our website for full details!

MAGICIANS CLUB RELEASE, SUMMER 2025

2023 Pinot Noir

Estate, El Dorado AVA Vineyard elevation 2,200 - 2,850 feet





A true rarity in the Sierra Foothills, Pinot Noir is a passion project and personal favorite of founder Greg Boeger. Planted at an elevation of 2,900 feet, this vineyard pays homage to its roots, named after the neighboring historic Pino Grande wood mill. Cradled in a natural bowl, the vineyard traps cool mountain air flowing down from the Sierra Nevada, creating an unusually temperate environment that allows this delicate and temperamental grape to thrive. The result is a wine that defies expectations for the region: elegant, nuanced, and deeply expressive.

428 cases produced. ABV 13.5% Retail \$30 / Club \$24

Wine Profile

Fruit Intensity	●●●●○
Spice Intensity	●●●●○
Oak Intensity	●●●●○
Body	●●●●○
Acidity	●●●●○
Tannin	●●●●○

Food Pairings

Caesar Salad	Stuffed Mushrooms
	
Lobster	Roast Chicken
	

2023 Negroamaro

Estate, El Dorado AVA Vineyard elevation 2,200 - 2,850 feet





A staple in southern Italy, Negroamaro has long been treasured in the sun-drenched vineyards of Puglia. At Boeger, we introduced this distinctive varietal in 2012, inspired by our passion for Italian heritage grapes and their ability to thrive in our terroir. Planted alongside our other southern Italian cultivars, Negroamaro adds a vibrant and soulful voice to our collection. Equally delightful on its own or paired with a wide range of dishes, this wine brings a taste of southern Italy to every glass.

662 cases produced. ABV 14% Retail \$32 / Club \$25.60

Wine Profile

Fruit Intensity	●●●●○
Spice	●●●●○
Oak Intensity	●●●●○
Body	●●●●○
Acidity	●●●●○
Tannin	●●●●○

Food Pairings

Grilled Burgers	Steak Diane
	
BBQ Pork	Grilled Veggies
	



2020 Meritage

Estate, El Dorado AVA Vineyard elevation 2,080 - 2,850 feet

Merit + Heritage = Meritage—a name that speaks to both quality and tradition. This age-worthy blend brings together the noble red grapes of Bordeaux in a classic expression that honors Old World structure while embracing New World vibrancy. Crafted with longevity in mind, the real secret lies in the winemaker's unwavering inclusion of Petit Verdot. Often referred to as the "spirit" of the blend, Petit Verdot adds depth, spice, and a backbone of tannin that elevates the entire wine. Our Meritage is a testament to tradition, intuition, and a little bit of rule breaking.

379 cases produced. ABV 13.5% Retail \$30 / Club \$24

Wine Profile

Fruit Intensity	●●●●○
Spice Intensity	●●●●○
Oak Intensity	●●●●○
Body	●●●●○
Acidity	●●●●○
Tannin	●●●●○

Food Pairings

Beef Stew	Filet Mignon
	
Blue Cheese	Dark Chocolate
	

Boeger Solar Project: Powering Sustainability With Shade

If you've visited the winery recently, you may have noticed a new structure over the outdoor tank farm behind the building. While it may look like a simple shade canopy, it's actually something far more impactful, a fully functional solar array. The welcome shade it provides is just a bonus benefit of the solar infrastructure.

Rethinking Our Solar Strategy

When we first decided to "go solar," our plan was to install panels prominently on the hillside behind the winery. That location offered maximum sunlight exposure and would have served as a visible symbol of our commitment to sustainability.

But as we looked closer, we saw a better opportunity.

Instead of sacrificing a hillside of thriving Sauvignon Blanc vines, we realized we could achieve multiple goals by constructing a roof over our tank farm. Not only would the panels still generate clean solar energy, but the shade they provide would reduce the tanks' heat exposure during summer, decreasing the need for refrigeration and further reducing our energy consumption.

Balancing Production and Efficiency

While the solar panels receive slightly less direct sunlight in their new location compared to the hillside, the overall energy equation balances out. The energy savings from reduced refrigeration needs effectively offset the lower solar output. In short: we use less and produce enough, a true win-win.

Unexpected Benefits Where It Matters Most

Beyond energy savings, there's a human benefit too: our cellar crew is thriving. The shaded workspace makes a world of difference, especially during long harvest days or bad weather. While the actual temperature under the panels may not be much lower, it feels significantly cooler, making long hours more comfortable and boosting productivity.

A Smart Shade for a Sustainable Future

The Boeger Solar Project is more than just an energy solution, it's a thoughtful integration of sustainability, functionality, and comfort. We're proud to produce clean power while preserving our vineyards and creating a better work environment for our team. Cheers to that!

Justin Boeger

Have You Met Yvonne Yet?

If not, you're seriously missing out! 🥰

Yvonne Kendler has been our powerhouse Tasting Room Manager since 2015, and to say she brings the energy is an understatement. She's got a personality as bold as our biggest reds and a smile that makes everyone feel instantly at home. Whether it's your first pour or your hundredth visit, Yvonne makes every Boeger experience unforgettable. She's the reason our tasting room feels less like a business and more like a gathering of friends. Swing by and say hi next time you're in—she can't wait to welcome you (and probably hand you a glass of something delicious while she's at it). 🍷

