

MAGICIANS CLUB RELEASE, SUMMER 2024



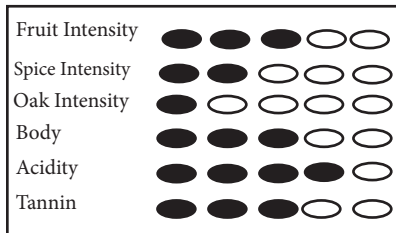
2020 Reserve Migliore

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

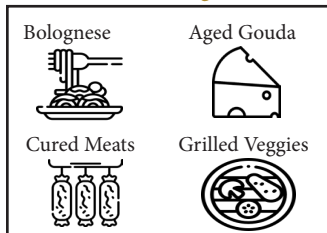
Migliore, Italian for "better, or the best of" is our Reserve Blend of rare Italian grape varieties. The name being a representation of what a perfect blend should be; greater than the sum of its parts. Opens with hints of raspberry, cranberry jam and subtle notes of violets and cedar. We love this wine for its vibrant acidity moderate tannins and silky mouth-feel.

377 cases produced. ABV 14%

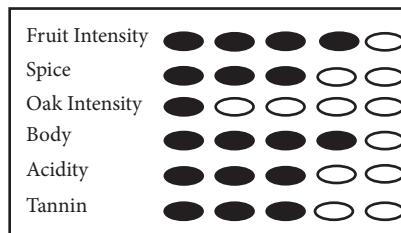
Wine Profile



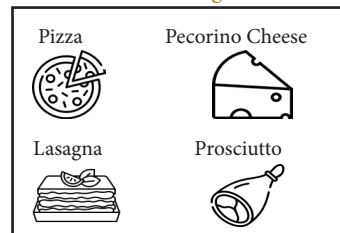
Food Pairings



Wine Profile



Food Pairings



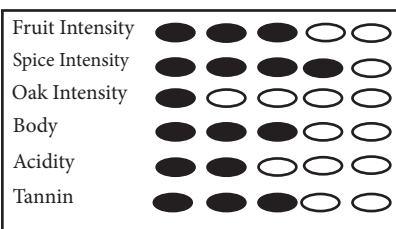
2019 Reserve Cabernet Sauvignon

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

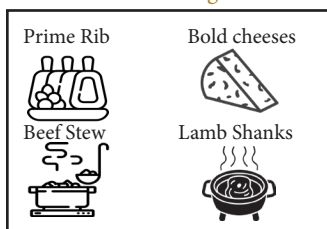
Cabernet Sauvignon has become one of the most respected varieties in the Sierra Foothills. Higher elevation Cabernet Sauvignon allows for slow and even ripening. This helps retain bright fruit flavors in the wine. Elegant and refined, we enjoy using this wine as a blending variety to enhance body and mouth-feel in many of our other wines. Enjoy the notes of ripe cherry, fig and plum with moderate acidity and tannins for a medium-bodied, soft finish.

165 cases produced. ABV 14.5%

Wine Profile



Food Pairings



2020 Petite Sirah

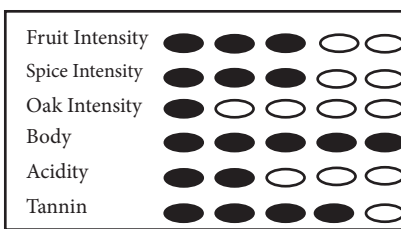
El Dorado AVA

Vineyard elevation 2,060 - 2,730 feet

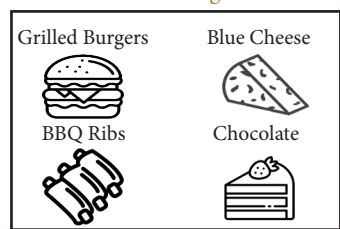
Petite Sirah, also known as Durif, has been implemented as a blending component for decades. Rightfully so, for this wine has intense color, bold tannins, and beautiful flavors. A little Petite Sirah in known to go a long way for aiding a lighter red. It wasn't until 1977 that Boeger produced a single-variety Petite Sirah, where its full personality could shine. Ever since then, this wine has been a fan favorite, consistently providing us with bold fruit, tannin, and spice.

705 cases produced. ABV 14.62%

Wine Profile



Food Pairings



An Artist of Flowers

A Remembrance of Mo Daly by Lexi Boeger



It's set-up time for the Art and Wine annual event in the Boeger Winery barrel room back in "the day". Artists are loading in paintings and installing sculpture pieces. Resonant sounds of hammering nails into the thick barrel racks echo around people chatting, catching up and admiring the new works as they are carried by. The creations threading through the industrial space, integrate with wine barrels and stainless steel tanks. This group of local artists, tight-knit and talented, know how to transform an existing space into an entirely new, engulfing environment. They work together. Their exhibits transition beautifully from one to the next. Large pieces hang nearly to the rafters. I'm excited to have finally been invited to display my work among these artists who's heels I've followed growing up. Brian Hayes, Carol Mathis, Jim Ginny, Claudine Granthem, Jim Estey and others. Placerville's beloved art community. They always took the time to mentor, share and encourage my artistic path.

It's the mid 90s, the old stone cellar is still used as the tasting room and the entrance to this beloved yearly art show in the winery production building leads you up a glorified loading dock, through industrial roll-up doors and past the winemaker's laboratory no bigger than a broom closet. It is before "all this" was here. More farm and function than the beautiful, tended and enchanting grounds and gardens you have come to identify as quintessential Boeger. But the seed for this garden had already landed here and her name was Mo Daly.

Mo was an integral part of this creative local art scene and I first met her hanging up her pieces for this annual show. They were large woven watercolors she made by first painting two separate paintings. Then she would cut them into strips, one vertical and one horizontal and combine them as weft and weave resulting in a new image, textural and intriguing. They were always in natural colors and, even after weaving, were strongly suggestive of some enchanting landscape.

We got to chatting and I asked her about her process and I assumed watercolor was her medium. She said "Oh no", with a wave of her hand toward the paintings. "I just do this when I have to make something to show indoors. I actually work with landscape. I guess you could say I'm an artist of flowers." Indeed she was. And this period of time marked the beginning of a decades-long relationship with Mo and the family. She first created a garden for my mother's house and that then led to an invitation to envision and design the public grounds for our new tasting room facility in 2003



Mo was a master gardener. No... more than that. She truly was a creator who saw the shape of the land, plants and flowers as her clay and paint. She had an incredible ability to sense the spirit of a place and amplify it's expression through what can only be described as a co-creation process between her and her muse: nature. She was as much a living part of her gardens as the plants she put there. She was herself a constant inhabitant of the garden over days and seasons and years. Changing as it changed and tending it. Amending it when needed and understanding that her gardens were living entities with lives much like our own. She had a relationship with it and through her careful creativity she allowed all of us here at the winery, and all of you who visit, to be a part of that relationship. Through all my decades here, talking to the multitudes of people who come, the most common comment has to be "I just love the grounds here". The beautiful, soul-enriching sense of place at Boeger is thanks to Mo Daly. She spent over 25 years investing her spirit and lovely sensibility into this space one spade of dirt and one blossom at a time.

We will miss her. But she will never truly be gone as we are surrounded daily by the living, growing earthly expression of her spirit and vision. We will dedicate one of her favorite spots as the Mo Daly Memorial Garden. We hope that you will continue to visit it and be touched by the very special and unique creation she made.

