

Passport Weekend April 26-27
 Mother's Day Festivities May 10 & 11
 Wine + Yoga = WOGA! coming soon
 Save the date for Sunset Sippin' - 5/23, 6/27, 7/25, 8/22
 Member Appreciation Day June 14
 Visit our website for full details!

LEGENDS CLUB RELEASE, SPRING 2025

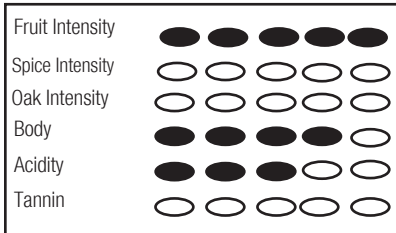
2024 Primitivo Rose

Estate, El Dorado AVA Vineyard elevation 2,200 feet

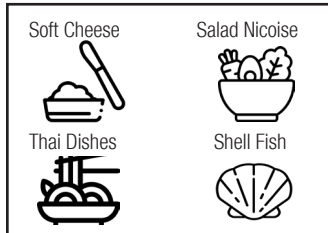
This vintage of Primitivo Rosé is exceptionally darker in color, displaying much more fruity flavors and bolder mouthfeel than our previous vintage. While there are many ways to make a rosé, the pink color in this wine occurs naturally by soaking the juice with the skins of the grape for 24 hours. The wine then goes through a slow and cold fermentation process to ensure that all of the delicate aromas are preserved.

378 cases produced. ABV 12.6%

Wine Profile



Food Pairings



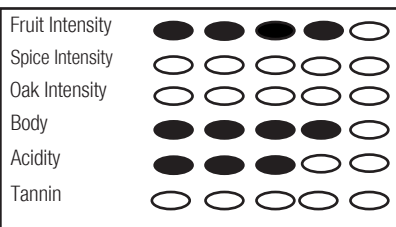
2024 Falanghina

EI Dorado AVA Vineyard elevation 1,150 feet

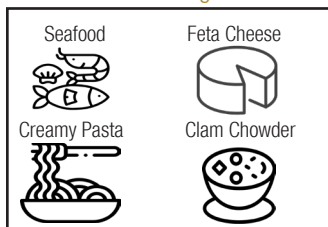
Falanghina is a rare Italian variety primarily produced in Campania, Italy. It is known for its berry's' intense yellow color and the waxy coating that covers them. With ancient origins tracing back to Roman times, it was traditionally made in both dry and sweet styles. Once considered at risk of extinction, Falanghina has regained popularity over the past couple of decades. We love it for it's bright acidity and refreshing citrus, floral, and mineral notes.

350 cases produced. ABV 13.5%

Wine Profile



Food Pairings



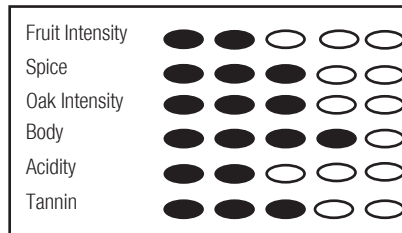
2019 Milagro Reserve

El Dorado AVA Vineyard elevation 2,150- 2,850 feet

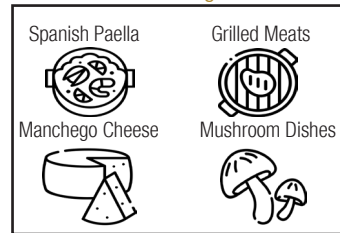
Our Milagro reserve blend represents wines from Spain. Making this blend is a mission to capture the flair for food and culture of that region. Wine making in Spain is described in terms of "elaborar", meaning to elaborate what the grapes are trying to express without manipulating the wine to be anything otherwise. Our goal is to elaborate the distinct qualities of our high-elevation terroir, and flavors that are true to the fruit. With over two years of aging in the bottle, this wine is pouring beautifully, delivering a refined elegance that is sure to impress.

915 cases produced. ABV 13.8%

Wine Profile



Food Pairings



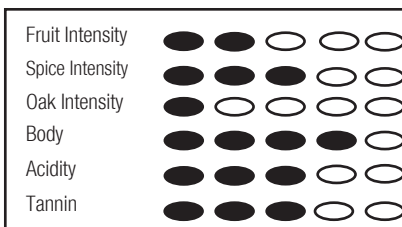
2023 Merlot

Estate, El Dorado AVA Vineyard elevation 2,150 - 2,200

Merlot, originally from France, is now cultivated worldwide, including in the United States, Italy, Chile, and Australia. We appreciate its smooth, fruit-forward profile, complemented by notes of chocolate and herbs. With its medium to full body and soft tannin finish, Merlot is approachable for a wide range of wine enthusiasts. Don't underestimate this versatile and expressive wine. We are proud to have been producing it for over 50 years.

660 cases produced. ABV 13.5%

Wine Profile



Food Pairings



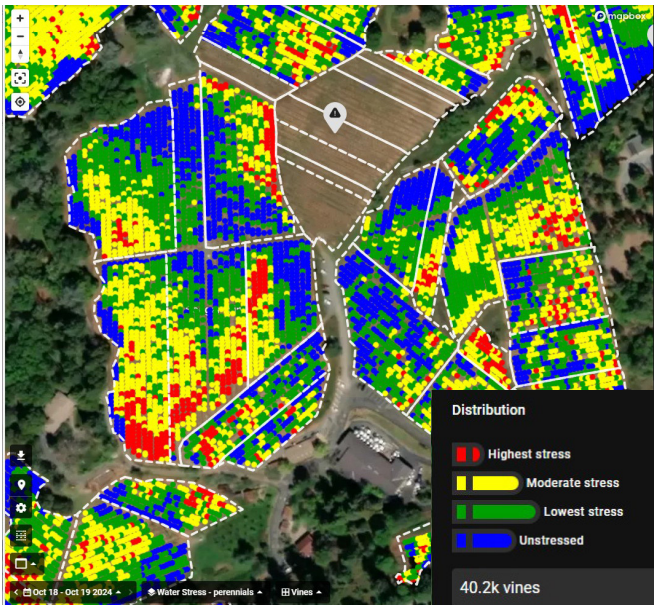
Winegrapes and Weather - by Justin Boeger

March 1 marks the beginning of Meteorological Spring as well as moment of concern for me as a grape grower. March weather can vary notoriously from year to year, and within a year from week to week. We can experience periods of warm, wonderful weather with lots of sun one week, followed by two weeks of rain or snow. Some years, it'll turn warm in March and just stay that way, while other years the winter never seems to end.

What makes this natural variation so nerve racking for me is that it leads to uncertainty in how the vines will respond. Too much warmth and the vines will begin budding early, which is fine if it's one of those years where it just stays warm and pleasant. However, if the vines bud out and we return to winter-like conditions, we are at risk of frost damage to the vines. Since I can't change the weather, I have to simply "deal with it." Luckily, we have some tools that help. For me, the most important tool is the weather station.

We have installed weather stations at our most frost-prone vineyard sites, and we use them to monitor for frost conditions. I receive text alerts to my cell phone when the combination of temperature, relative humidity, and rate of temperature drop hit whatever targets I specify in the software. This wakes me up in time to implement frost protection in the vineyards, and beats the old way my dad used to do it: sit in the vineyard all night holding a handheld thermometer out the car window.

There are also a few other interesting things we track with the stations, just because it's cool. Wind velocity and direction- always fun during these windy winter storms! Solar Radiation, expressed as Watts per square meter- a different way to think about the effect of the sunlight on the leaves. Barometric pressure- lets me know if my joints will start aching soon. Rainfall- both rate of rainfall and rain accumulation. Soil moisture/soil temperature- helps determine when irrigation is necessary so we can use as little water as possible.



And speaking of soil moisture/soil temperature and irrigation, just recently our irrigation district has implemented a new system for tracking water stress in agricultural crops. In the past, they would directly measure soil moisture on site with probes that are sunk down to four feet in the soil. The main limitation of this method is that while it provides highly accurate data at the sample site, it can only serve as an indicator for estimating water conditions across the rest of the vineyard. The new system utilizes aerial surveys of agricultural sites, where an infrared camera is used to monitor the water stress of each individual plant in the field. I receive a digital image that I can use to determine which blocks, rows, or vines need water, and which have too much. With this information, I can turn irrigation to individual rows of vines on or off, and thereby reduce our water use to exactly what we need. The key benefit of this system is that it allows me to "see" water stress before the vine exhibits symptoms. In the past, we would have to assume if the one sampling site showed a deficit, then it was time to irrigate the whole vineyard.

MEET WADE McKINLEY - If you haven't yet had the pleasure of meeting Wade, our assistant tasting room manager, you're missing out! Wade joined the Boeger team in 2020 after a successful career in construction, and we couldn't be more thrilled to have him with us. His self-taught knowledge of wine, combined with his genuine warmth and exceptional hospitality, shines through the moment you walk in the tasting room. Whether you're a wine enthusiast or a first-time visitor, Wade's passion for wine and his welcoming personality will make your experience unforgettable. Be sure to say hello on your next visit — he'll be delighted to greet you!

