



BOEGER

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1709 CARSON RD., PLACERVILLE, CA.
WWW.BOEGERWINERY.COM 530-622-8094
TASTING ROOM OPEN DAILY 10-5



Enjoy the beauty of Capay Valley with a glass of wine from our Tasting Room

Join us for a unique experience featuring Taber Ranch wines, locally sourced beer, cider and artisan foods.

Our rolling hills, oak trees and vineyard provide a spectacular backdrop for your wedding or special event. Contact us today to learn more!

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Ruggero Mastroserio entertains guests to his winery with his saxophone.
 PHOTO BY ALLEN PIERLEONI

Making memorable wine, music

Mastroserio Winery does things differently

We drove over winding two-lane blacktops and through winter-scarred woods to reach the Mastroserio Winery in way-rural Somerset in El Dorado County's underappreciated Fair Play wine country.

A barking tan-colored dog approached us in the parking lot. Turned out to be Isabella, the tasting room mascot, part Labrador, part Rhodesian ridgeback. We quickly joined her army of BFFs.

The Mastroserio tasting room perches on a rise, with a patio of well-arranged tables and chairs overlooking hills and vineyards. That wood-fired oven over there is where owner-winemaker Ruggero Mastroserio cooks pizza and lasagna a la Bolognese from his mother's recipe and serves them to visitors.

We met Mastroserio inside the cozy tasting room, a renaissance man and wine sculptor. He holds degrees in geology, architectural engineering and music (he loves entertaining guests on his jazz saxophone). The winemaker part comes from training with maestros of vino in Italy, studying viticulture and enology at the University of Milan and UC Davis, then serving as winemaker at nearby Latham and Granite Springs wineries.

Mastroserio began making his own wine in 2010, sourcing from his seven-acre vineyard and neighboring growers, then opening the tasting room in 2012. Wines sell from \$20 to \$75, with the signature 2010 Quartetto red blend at \$185 (only three cases left).

"I like to create pieces of art," he said, which explains his "black label" series of reds.

"The 'white label' wines are fermented in stainless-steel tanks, like everybody else does, but my 'black label' wines get particular attention," he said. "My method is considered crazy by other winemakers."

That laborious process involves de-stemming the grapes by hand, 90-day extended maceration (leaving the grape skins in the fermenting wine longer than usual to intensify flavor), aging in white-oak barrels for three to five years before bottling, and further aging in the bottles. The wines are chemical-free, containing only wild yeast.

"Winemaking shouldn't be a business only, it should be a lifestyle and a passionate journey," Mastroserio said. "I feel blessed to work with Mother Nature and create wines that become close to me. I feel I am doing some good not only for my own pleasure, but also in sharing it with others."

The \$5 flight is four whites and four reds; for \$10, taste four whites and 10 reds. Fee is waived with bottle purchase.

Mastroserio Winery: 7351 Fairplay Road, Somerset; open daily 11 a.m. to 5 p.m.; 530-417-4321, www.mastroseriowinery.com.

BY ALLEN PIERLEONI

UPCOMING EVENTS

Mastroserio hosts jazz events on Saturdays from March through October, with some in winter months; call 530-417-4321 for details.