

BOGLE FAMILY VINEYARDS

BOGLE CALIFORNIA CHENIN BLANC

CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Although the Bogle family has been farming since the 1800's, it wasn't until 1968 that the father and son team of Warren and Chris Bogle planted their first 20 acres of wine grapes in Clarksburg, California. Clarksburg is a small farming community nestled in the Sacramento Delta. Today Bogle Vineyards farms over 1,000 acres of wine grapes in the Delta region. Bogle Winery is currently producing 100,000 cases of wine.

Wine Making

Our winemakers use artisanal techniques that are replicated in very few wineries of our size. From hand stirring our Chardonnay to aging our red wines in small oak barrels, we know this approach helps each wine reach its full potential.

Food Suggestions

Pairs well with shellfish, spicy food, squash, lean fish, mild and soft cheese, and root vegetables.

TASTING NOTES

Picked a touch early in the ripening season and cold fermented in stainless steel tanks, this is a wine with mouthwatering acidity, complemented by beautiful aromas and flavors on the palate. Loaded with notes of lime, boxwood and freshly cut grass, this crisp and lean expression gives way to a long, textured finish of pineapple and passion fruit.

100% Chenin Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Vegan
- Family Owned
- ABV%: 13.5
- Class: White

BOGLEWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

