

BOGLE FAMILY VINEYARDS BOGLE CALIFORNIA SAUVIGNON BLANC

CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The first vines were planted by farmers Warren Bogle and his son Chris in 1968 as a side project. The first vines were planted on 20 acres of land in Clarksburg, in California's Sacramento. Initially selling the grapes to other wineries, Bogle Vineyards became a winery in its own right in 1979. Bogle farms more than 1500 acres (600 hectares) of estate vineyards with the majority around Clarksburg and some in Lodi. In addition to this, fruit is brought in from growers all over California.

Wine Making

Every single field of grapes is vinted separately, allowing us to preserve its unique character. This practice, along with a rigorous grading system, allows us to achieve the highest quality year after year.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, salads, green vegetables, and goat cheese.

TASING 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% Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

REVIEWS

Wine Enthusiast | 88

BOGLEWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

