

BOGLE FAMILY VINEYARDS

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This Wine



BOGLE CALIFORNIA ROSE

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

In French, saignée literally means “to bleed” and has been used as a traditional method of Rosé winemaking for centuries. Red grapes are crushed, then the lightly colored juice is “bled” off after just a moment of skin contact. This classic winemaking process has yielded Bogle’s crisp and refreshing Rosé. Fermented in 100% stainless steel tanks.

Food Suggestions

Pairs well with shellfish, spicy food, appetizers and snacks, fruity desserts, and Aperitif.

TASTING NOTES

Tropical aromatics of guava and papaya greet your senses, while bright summer strawberries playfully tickle your palate. The spicy suggestion of wild cherry blossoms keeps the wine flirty, while the crisp and clean finish satisfied with each sip.

Grape blend of Merlot, Cabernet Sauvignon, and Zinfandel.

This wine contains allergens, sulfites.



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Vegan
- Family Owned
- ABV%: 12.5
- Class: Rose

BOGLEWINERY.COM/



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits