

BOGLE FAMILY VINEYARDS

BOGLE CABERNET SAUVIGNON

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 lamb, beef, lamb, deer, venison, and poultry.

TASTING NOTES

This bold, medium body wine perfectly balances the aromas and taste. On the nose, aromas of plum and toasty vanilla compliment the earthy flavors with the tart of dark fruits for an cocoa and nutty palate. Opening with dense fruit notes of dried cherry and plum compote, this wine captivates the nose and palate. Hints of clove, nutmeg and burnt caramel are imparted through 14 months of aging in American Oak barrels.

100% Cabernet Sauvignon 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: Red

REVIEWS

Wine Enthusiast | 90 Points

BOGLEWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

