

TWENTY ACRES

TWENTY ACRES CABERNET SAUVIGNON

CLARKSBURG • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Our family has always maintained our pioneering spirit through good times and bad. From AJ Bogle moving west to California in the 1870s in the midst of the Reconstruction Era following the Civil War, to Warren Bogle planting our first Twenty Acres of grapes in the socially turbulent year of 1968, we've remained resolute in our pursuit of building a better future.

Wine Making

Aged in one-year old American oak for 12 months, finished in new French oak for 2 months.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and poultry based dishes.

TASTING NOTES

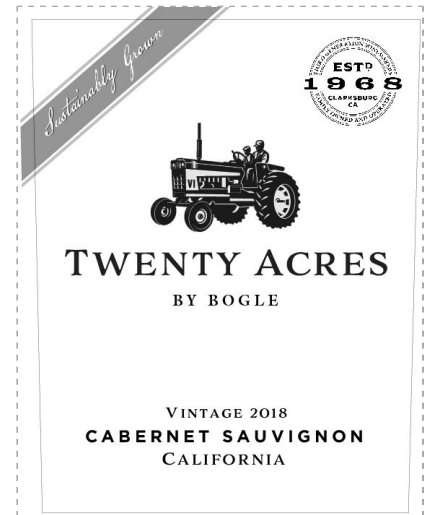
Our Cabernet is crafted to capture the essence of Clarksburg, with ripe notes of red cherries, plums, and hints of chocolate. The addition of Petite Sirah, a variety we began growing in 1968, adds flavors of blueberry, boysenberry, and hints of black pepper. Finishing in new French oak imparts hints of toasty oak and a rich, silky mouthfeel.

Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

[TWENTYACRESWINE.COM/OUR-STORY/](https://twentyacreswine.com/our-story/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

