BOGLE
VINEYARDS

Cabernet Sauvignon

VINTAGE 2015 | CALIFORNIA

FROM THE WINEMAKER

The 2015 growing season provided optimum conditions for the Cabernet Sauvignon varietal. Warm days, tempered by cool nights, lingered long into the fall season, allowing the grapes to languish on the vine, ripening in their own time.

This complex and developed fruit is showcased in the glass with first impressions of dried cherries, tobacco leaf and Madagascar vanilla. Wrapping the palate in richness, the full bodied flavors of cherry and plum compote resonate, followed by touches of tanned leather and dark chocolate. Aging in one-year old American oak for 12 months creates a finish with ample and enduring tannins, and tones of sweet tobacco smoke and spicy oak.

A FEW OF OUR FAVORITE PAIRINGS:

- Rib-eye Steak with Blue Cheese Butter
- Roasted Eggplant with Provolone Cheese
- Dark Chocolate Mousse with Fresh Berries

WINE PROFILE

VINEYARD SOURCES
Lodi, Monterey and Clarksburg

BARREL PROGRAM
Aged in American oak for 12 months

RELEASE DATE
April 2017

TECHNICAL DATA

WINE pH
3.65

WINE ACIDITY
0.57g/100ml

ALCOHOL
13.5%

UPC
0 80887 49396 6

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