

March 2018



Spring is peeking around the corner...we can see it in the green grasses all around and smell it in the freshness of the air. And that means our first Bandwagon and Red Wagon* shipments of the year are here! We know there's been a wait for this one, so we'll get right to it...

2016 Reserve Chardonnay, Clarksburg One of our estate vineyards, the Puente Ranch, was named after the dirt bridge that was built to connect two fields on either side of the Merritt Island canal. The Chardonnay from this ranch exhibits classic Clarksburg characters of ripe, crisp apples and pears, as well as bright acidity. Our winemakers have taken the grapes to the next level by fermenting and aging them in brand new American oak for 16 months, and hand stirring them monthly. The result is a voluptuous and sexy mouthfeel, followed by ripe fruit and toasty baking spice notes. We are so pleased to have this wine back in the tasting room!

2015 Reserve Zinfandel, Lodi Head trained and dry farmed vines have been sought by our winemakers for years due to the concentration and intensity produced by their grapes. Fewer clusters, smaller in size, are crushed and fermented, then aged in small 2-year old American oak barrels for 24 months. The resulting wine is ripe and juicy with tart plums and cranberries, followed by juniper and black pepper. Caramel and molasses caress the finish, which is layered with soft and appealing tannins. This wine is delicious and drinkable now, but can cellar through the 2020's.

*Our Red Wagon members will receive two bottles of the Reserve Zinfandel.

RECIPES: A few pairing ideas for the wines in this selection...

Pasta with Bacon and Cheese Sauce with our Reserve Chardonnay

Curried Pork and Squash with our Reserve Zinfandel

Both wines are exclusively available at our tasting room in Clarksburg but can be ordered and shipped to many states. To reorder and have wine shipped directly from the winery, simply email us at bandwagon@boglewinery.com.

As always, we welcome your feedback and hope that you will reach out to us with suggestions, comments and other thoughts about how we can improve your club experience. We appreciate that Bogle wines grace your tables, fill your glass and toast celebrations with family and friends. Our family, now in our 50th year in the wine business, wouldn't be here without you.

Many thanks for your loyalty and support!

Jody Bogle & Tina Quintanar

2018 Bogle Bandwagon Vital Stats

Bandwagon Staff

Jody Bogle & Tina Quintanar

Contact: 916/744-1092 x 3

bandwagon@boglewinery.com

Tentative Club Release Dates

The dates listed below include both Bandwagon and Red Wagon memberships. Wine club staff makes every effort to keep this schedule. Credit cards will be charged as close to these dates as possible, but as always, watch your in-boxes for information.

✓ March 9, 2018

May 25, 2018

September 7, 2018

November 30, 2018

Release Weekends

Please join us for our Bandwagon Release Weekends. Selection wines, as well as a line-up of your favorites, will be available to taste at a members-only space at our winery on designated weekends during our regular tasting hours from 11am-5pm. The release will include live music, small bites and of course, the ability to pick up your wine selection. The event is open to 2 adults per membership. There is no charge and no reservations are necessary. Events are held weather permitting.

Events

For a list of other 2018 events, please visit our website at

<http://www.boglewinery.com/events.php>.

Cancellations/Updates

All cancellations should be made in writing. Changes, cancellations or updates received after the dates listed above may not be applied to that month's shipment. Wine club staff will do our best to accommodate, but once the shipment is in process, we cannot make any changes to accounts. (ie: converting shipping to will call, address changes, etc.)

Special Requests

With enough notice, wine club staff will be happy to add wine to your shipment, hold a shipment if you are out of town, or other such special requests. Simply email bandwagon@boglewinery.com to let us know what you need.

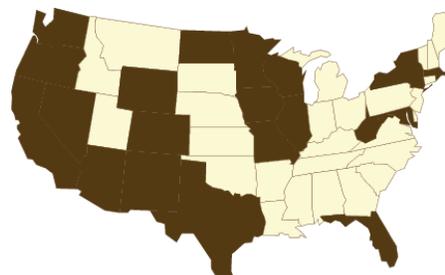
Shipping/Handling

Bogle Vineyards uses UPS Ground service for all wine shipments and requires an Adult Signature upon delivery to a daytime address. Please ensure that the address on file meets this requirement. Updated shipping rates are included here.

2018 SHIPPING INFORMATION

In compliance with current state laws, Bogle is licensed to ship wine directly to consumers in the following states:

Arizona*	Massachusetts	Oregon
California	Minnesota	Rhode Island*
Colorado	Missouri	Texas
Florida*	Nevada	Washington
Illinois	New Mexico	Washington D.C.
Iowa	New York	West Virginia
Maryland	North Dakota	Wisconsin
		Wyoming



SHIPPING RATES

Charges listed include specialized shipping carton, UPS standard ground rate service, as well as mandatory UPS adult signature requirement.

	1-3 Bottles	4-6 Bottles	7-9 Bottles	10-12 Bottles
Region 1 California Only	\$16.00	\$20.00	\$24.00	\$26.00
Region 2 AZ*, CO, NM, NV, OR, WA, WY	\$18.00	\$22.00	\$30.00	\$34.00
Region 3 IA, MN, MO, ND, TX	\$20.00	\$28.00	\$36.00	\$44.00
Region 4 D.C, FL*, IL, MA, MD, NY, RI*, WI, WV	\$20.00	\$30.00	\$40.00	\$50.00

TERMS & CONDITIONS*

- Shipments to Arizona must be processed in-store only. Off-site orders must be approved by the Tasting Room Manager.
- Customers shipping to Rhode Island must be present at the winery for all orders and wine club sign up.
- Florida has several “dry” counties, to which we cannot ship wine. The following counties may NOT be shipped to in FL. (Lafayette, Liberty, Madison, Washington)
- By placing an order, the buyer authorizes Bogle Winery to act on buyer’s behalf in arranging for transportation of the wine at buyer’s direction. Alternatively, buyer may choose to pick up the wine at Bogle Winery’s Tasting Room, or make independent shipping arrangements. For wine picked up at the Tasting Room, sales tax will be applied based on that location.
- Prices of our wines do not include shipping/handling charges, the cost of which varies depending on destination, number of bottles ordered and choice of delivery options.



BOGLE

VINEYARDS

FAMILY OWNED & OPERATED SINCE 1968

RESERVE CHARDONNAY

v. 2016 CLARKSBURG



WINE PROFILE

VINEYARD SOURCE
Clarksburg, Puente Ranch

HARVEST DATE
August 27, 2016

BARREL PROGRAM
100% barrel fermented in brand new American oak, 16 months
100% malolactic fermentation
Hand stirred twice a month

RELEASE DATE
March, 2018

WINEMAKING NOTES

FROM OUR VERY OWN PUENTE RANCH, JUST A MILE OR SO FROM OUR TASTING room, comes this year's Reserve Chardonnay. Classic in Clarksburg flavors of apples, pears and crisp acidity, this wine has become a favorite that we look forward to with each release!

After a gentle whole cluster press, the Chardonnay was allowed to ferment in brand new American oak barrels. Once fermentation was complete, a second malolactic fermentation was initiated, creating the richness and buttery flavor that our Reserve Chard has come to be known for. Aged in that same barrel for 16 months, the wine was hand stirred twice a month to increase lees contact, heightening the silky and viscous texture.

The finished wine is rich and complex, yet still mouthwatering and ripe with fruit. Spicy Asian pear and toasted spices greet the palate, while the finish is soft and luscious and full of vanilla, butterscotch, clove and nutmeg.

PAIRING IDEAS

Enjoy with nearly anything, from aged cheese to pasta dishes, chicken or salmon recipes.

TECHNICAL DATA

WINE pH
3.58

WINE ACIDITY
0.57g/100mL

ALCOHOL
14.0%





BOGLE

VINEYARDS

FAMILY OWNED & OPERATED SINCE 1968

RESERVE ZINFANDEL

v. 2015 LODI



WINE PROFILE

VINEYARD SOURCE

Lodi

HARVEST DATE

August 8, 2015

BARREL PROGRAM

Aged in 2 year old American oak
for 24 months

RELEASE DATE

March, 2018

WINEMAKING NOTES

SOME OF THE MOST PRIZED ZINFANDEL VINES IN CALIFORNIA ARE THE LOWEST producing vines in California. Head trained and dry farmed, the old vines that we seek out for our Reserve Zinfandel, this year from Lodi, are only producing 3-5 clusters per vine. This low yield creates amazing concentration and intensity in the grapes, translating into a wine of richness and depth of flavors that we are proud to release as a Reserve selection.

With a beguiling soft entry, this Zinfandel opens with notes of anise, black licorice and juniper berry. Caramelized plums and dried cranberries build flavors and concentration through the first sips, while black pepper and molasses caress the mid palate. The crescendo of a finish leaves the mouth with firm tannins, generous and appealing with warm fruit compote and baking spices.

Though this wine is tasting delicious right now, it will cellar through the 2020's.

PAIRING IDEAS

Enjoy with big flavors...perhaps a seared bavette steak, tomato based pastas or cioppino.

TECHNICAL DATA

WINE pH

3.52

WINE ACIDITY

0.63g/100mL

ALCOHOL

15.5%



Pasta with Bacon and Cheese Sauce

Our Reserve Chardonnay from Clarksburg is rich and buttery, so it is a great partner to this simple, delicious pasta. With enough acidity to keep it from being too heavy, this is a lovely meal that can entertain guests, or be enjoyed on a weeknight!

(Serves 4)

Ingredients:

1 cup bacon, cut into ½ inch pieces
1 medium onion, chopped
5 large cloves garlic, minced
2 tsp. fresh thyme
1 lb. spaghetti
2 T. unsalted butter
2 T. flour
½ cup whole milk or cream
8 oz. grated Gruyere, fontina or Monterey jack
Salt & pepper

Preparation:

- Over medium heat, cook the bacon, onion and garlic in a skillet until bacon is browned, stirring occasionally, about 10 minutes. Stir in thyme and remove from heat.
- Fill a large pot with water and bring to a boil. Cook the pasta al dente. Drain, reserving 2 cups of the pasta water.
- In a small saucepan, melt the butter. Whisk in the flour to create a roux and cook until melted and smooth, about 1-2 minutes. Slowly whisk in milk or cream and ½ cup pasta water until smooth. Bring to boil, then remove from heat. Stir in cheeses until melted.
- Return the skillet to medium heat and add ½ cup of the reserved pasta water. Cook, scraping up the yummy bits on the bottom of the pan. Add the spaghetti and cheese sauce, tossing well, until the pasta is coated. (If too thick, add small amounts of the pasta water until desired consistency is met.)
- Taste and add salt and pepper as needed. Serve with additional thyme leaves and grated cheese sprinkled on top.

Serve with our Reserve Chardonnay from Clarksburg and a fresh green salad and French bread.

Curried Pork and Squash

The other white meat and curry spices are not usually something you think of when you think Zin! But we thought this combination would be fantastic: ripe, fruity and peppery red wine with spicy, complex flavors...what's not to like!

(Serves 4)

Ingredients:

12 oz pork tenderloin
1-2 tsp. Madras curry powder, depending on your taste
2 T. olive oil
2 T. unsalted butter
1 cup butternut squash, cut into ½" dice
1 medium red onion, thinly sliced
3 large shitake mushrooms, stemmed and thickly sliced
1 T. balsamic vinegar
1 tsp. fresh thyme
Salt & pepper

Preparation:

- Slice the pork tenderloin into ½" medallions and flatten them slightly with a rolling pin. Season both sides with curry powder and salt and pepper.
- Heat a large, heavy skillet over medium high heat. Add the olive oil to the pan then add the medallions and cook until lightly browned on one side, about 2-3 minutes. Flip the medallions and add the butter to the pan. Cook until just cooked through, about 2 more minutes. Remove the pork from the pan and set aside.
- Add the squash to the pan (adding more olive oil if needed) and cook, stirring occasionally until starting to soften, about 3-4 minutes. Add the onion and mushrooms to the squash and season with salt and pepper. Stir occasionally and cook until all the vegetables are tender, about 3 more minutes.
- Add the balsamic vinegar, thyme and any accumulated pork juices to the vegetables.
- Spoon the vegetables onto shallow bowls and top with slices of pork.

Garnish with a sprinkling of the remaining thyme and add brown rice and steamed broccolini to create a complete and delicious dinner! Don't forget that Reserve Zinfandel!