



BOGLE

VINEYARDS

FAMILY OWNED & OPERATED SINCE 1968

CABERNET SAUVIGNON

v. 2016 CALIFORNIA



WINEMAKING NOTES

CABERNET SAUVIGNON IS A GRAPE THAT TAKES its own sweet time, slowly lingering to ripen on the vine. We were rewarded by the 2016 growing season, which started early and ended late...perfectly allowing the grapes to develop.

Deeply extracted cherry and bright cassis arrest the senses, holding captive on both the nose and the palate. Swiftly followed by red currant jam and black pepper, the supple mouthfeel fills out this full-bodied wine. Toasty coconut and spicy oak from the American oak heightens the dense fruit, and the wine finishes with stellar tannins softened by just a hint sweet pipe tobacco.

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, Clarksburg and Monterey

BARREL PROGRAM

Barrel aged in American oak for 14 months

RELEASE DATE

May, 2018

TECHNICAL DATA

WINE pH

3.72

WINE ACIDITY

0.56g/100mL

ALCOHOL

14.0%

UPC

0 80887 49396 6