BOGLE FAMILY VINEYARDS

2023 CABERNET SAUVIGNON

CALIFORNIA



WINEMAKING NOTES	The 2023 California Cabernet Sauvignon is a remarkable reflection of the vintage, with a deep garnet color that alludes to its depth and intensity. Upon entry, the wine delivers a rich and full mouthfeel that envelops the palate. The tannins are supple and well-integrated, leading to a long, lingering finish that invites you to savor each sip.
TASTING NOTES	This wine opens with lifted aromatics of black cherry, mint bush, juniper berry, and subtle accents of baking spices. On the palate, vibrant red fruits lead way, carrying into a fleshy, mid-palate weight that feel both generous and balanced. Textured, yet refined tannins provide gentle grip, while notes of red cassis and hints of red licorice add depth and intrigue.
FOOD PAIRINGS	This versatile wine pairs well with a variety of foods like rib-eye steak with blue cheese butter, roasted eggplant with provolone cheese and dark chocolate mousse with fresh berries.
AGING	Aged for 12 months in 1-year-old American oak barrels
DATE RELEASED	October 2025
WINE PH	3.78
ACIDITY	0.55g/100ml
ALCOHOL	14.5%
UPC	0 80887 49396 6

VEGAN FRIENDLY GLUTEN-FREE

CALIFORNIA RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN

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