BOGLE FAMILY VINEYARDS

2023 OLD VINE ZINFANDEL

CALIFORNIA



WINEMAKING NOTES	Sourced from old vines in Lodi and Amador County, this 2023 Zinfandel reflects the depth, resilience, and character for California's classic Zinfandel regions.
TASTING NOTES	On the nose, expressive aromas of forest berries, ripe currants, and raspberries unfold alongside notes of cracked black pepper, wild juniper, and earthy undertones evoking sun-warmed vineyard soils and woodland spices. These savory nuances are complemented by hints of dried sage and thyme. The palate is rich, offering flavors of sour cherry, red and black berries, and gentle baking spice, interwoven with toasted coconut from extended oak aging in American oak. Bright and well-integrated acidity provides lift and freshness, while subtle residual berry-sweetness adds roundness and enhances the wine's plush texture.
FOOD PAIRINGS	Perfectly paired with a wide range of dishes, from wood-fired pizza and pasta with red sauce to grilled meats and vegetables.
AGING	Aged in 2 y/o American oak barrels for 14 months
APPELLATION	California
WINE PH	3.71
ACIDITY	0.55g/100ml
ALCOHOL	14.5%
UPC	0-80887-49385-0
RELEASE DATE	January 2026

CALIFORNIA RULES · SUSTAINABLE WINEGROWING · CERTIFIED GREEN

GLUTEN-FREE

VEGAN FRIENDLY

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