BOGLE FAMILY VINEYARDS

2023 ESSENTIAL RED

CALIFORNIA



WINEMAKING NOTES

Sourced from vineyards spanning Dunnigan Hills through Clarksburg to Lodi, this wine reflects the northern interior of California's exceptional 2023 growing season, defined by a long, temperate summer and extended hang time. Mild conditions throughout the season allowed for slow, even ripening, preserving natural acidity while enabling full development across all varieties. Traditional winemaking techniques were used to produce a wine of depth, balance and varietal harmony reflective of an outstanding vintage.

TASTING NOTES

The 2023 Essential Red Blend is a bold and deeply colored wine, driven by Petite Sirah and Teroldego, which anchor the blend with intensity and structure. Aromas of bramble berry, ripe plum and boysenberry are layered with subtle notes of black currant, creating a dark, expressive fruit profile. Aged for one year in a thoughtful combination of American and French oak, the wine reveals warm accents of vanilla, mocha and a hint of tiramisu. On the palate, it is generous and well-rounded, with a full, enveloping mouthfeel. The finish is long and composed, marked by refined, chalky tannins that provide structure while maintaining approachability.

FOOD PAIRINGS

Both essential and versatile, this wine pairs equally well with barbecue ribs and seared duck breast. We also suggest a rich pasta with truffle oil and parmesan cheese.

AGING	12 months in a combination of American and French oak
BLEND/PERCENTAGES	44% Petite Sirah, 32% Teroldego, 15% Syrah, 9% Zinfandel
DATE RELEASED	March 2026
WINE PH	3.76
ACIDITY	0.57g/100mL
ALCOHOL	14.5%
UPC	0 80887 49643 1

VEGAN FRIENDLY

GLUTEN-FREE

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