BOGLE FAMILY VINEYARDS

2025 SAUVIGNON BLANC

CALIFORNIA



WINEMAKING NOTES	Crafted in a fresh, vibrant style, this Sauvignon Blanc was fermented entirely in stainless steel under reductive winemaking conditions to preserve its delicate aromatics, bright fruit character and naturally vibrant acidity. Predominantly sourced from Clarksburg, the wine showcases the region's hallmark freshness and expressive varietal character.
TASTING NOTES	The nose opens with vibrant aromas of citrus blossom, ripe quince and Key lime zest, accented by subtle tropical notes. The palate reveals bright flavors of passionfruit, Meyer lemon and pineapple core, layered with hints of lemongrass and fresh basil. Electric acidity delivers an immediate mouthwatering sensation, carrying freshness and energy through the mid-palate and culminating in a long, crisp, refreshing finish.
FOOD PAIRINGS	Pair with spring greens, delicate fish, fresh shellfish, or tangy goat cheese for a refreshing combination that lets both the wine and the food shine.
FERMENTATION	100% stainless steel fermented
DATE RELEASED	June 2026
WINE PH	3.12
ACIDITY	0.67g/100ml
ALCOHOL	12.5%
UPC	0 80887 49394 2

VEGAN FRIENDLY · GLUTEN-FREE

CALIFORNIA RULES · SUSTAINABLE WINEGROWING · CERTIFIED GREEN

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