BOGLE
VINEYARDS

2017 OLD VINE ZINFANDEL

CALIFORNIA



WINEMAKING NOTES	Head-trained, dry farmed Zinfandel vines planted by early California pioneers have endured for generations, unwavering through myriad challenges and the test of time. Producing small, concentrated clusters of grapes, these vines demonstrate the reward for patience and determination. It is these noble vines that Bogle winemakers rely on to create our intriguing Old Vine Zinfandel.
TASTING NOTES	Classic zinfandel is typically characterized by spice, and this wine is no exception. On the nose juniper, black pepper, and spicy nutmeg awaken the senses. Flavors of cranberries and raspberries tantalize the palate, leading to notes of red fruits, marionberry pie, and baking spices. This bold Old Vine Zinfandel has a full, velvety mouthfeel and a long, round finish.
FOOD PAIRINGS	This versatile wine pairs well with a variety of foods like grilled sausages with caramelized onions and peppers, tandoori chicken and gorgonzola cheese
APPELLATIONS	Lodi and Amador County
VINE AGE	60-80 years old
AGING	14 months in 2-year-old American oak
DATE RELEASED	December 2019
WINE PH	3.69
ACIDITY	0.56g/100ml
ALCOHOL	14.5%
UPC	0 80887 49385 0
DIETARY DETAILS	Gluten Free and Vegan Friendly

AMERICAN WINERY OF THE YEAR
WINE ENTHUSIAST 2019

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