

Rosé

SAIGNÉE – FROM THE FRENCH, MEANS LITERALLY “TO BLEED” and has been used as a traditional method of winemaking for centuries. Red grapes are crushed, then the lightly colored juice is “bled” off after just a moment of skin contact. This classic winemaking process has yielded Bogle’s crisp and refreshing 2019 Rosé.

As a faint blush colors the glass, this Rosé is anything but bashful! Fragrant, floral notes bloom unrestrained on the nose, while entry leads to a plush, yet tart mouthfeel, laden with more summer strawberries and the juiciest ruby red grapefruits. Vibrant and vivacious throughout, this is a wine to enjoy all year round.

Enjoy our 2019 Rosé with any light fare or by itself at the pool, patio or kitchen table.

VINTAGE:	2019
APPELLATION:	California
FERMENTATION:	100% stainless steel fermented
VARIETAL BLEND:	Pinot Noir, Cabernet Sauvignon & Merlot
WINE pH:	3.27
WINE ACIDITY:	0.65 g/100mL
ALCOHOL:	12.5%
UPC:	0 80887 49653 0
RELEASE DATE:	March 2020
DIETARY DETAILS:	Gluten Free Vegan-Friendly
LABEL STOCK:	100% Tree Free*



**In their commitment to sustainability, the Bogle family has selected a Tree-Free label stock that has been produced from 100% cotton fiber liners, a by-product of the cotton industry.*



BOGLE
VINEYARDS

AMERICAN
WINERY OF THE YEAR
WINEENTHUSIAST 2019