BOGLE
VINEYARDS

2017 PINOT NOIR

CALIFORNIA

WINEMAKING NOTES	Bogle winemakers have sourced fruit from the best growing regions in California for the varietal. The terroirs of the cool Russian River Valley and coastal Monterey hills all grow fruit of character and distinction. Combined, the resulting wine is an elegant, classic Pinot Noir.
TASTING NOTES	Heady scents of ripe summer strawberries make a lovely first impression, while hints of crushed violets and sweet dried herbs resonate on the nose. Refined and nuanced, the mouthfeel softens as layers of cherry fruit are wrapped in a comforting blanket of pipe tobacco and worn leather. The firm, yet lingering finish is perfectly balanced with touches of baking spices, fragrant fruit and earth tones.
FOOD PAIRINGS	This versatile wine pairs well with a variety of foods like Swiss Chard Ravioli with Sage Butter Sauce, Mushrooms sautéed with Garlic and Wine, and Teleme Cheese with Cherry Preserves
APPELLATIONS	Lodi, Russian River, and Monterey
VARIETALS	95% Pinot Noir, 5% Petite Sirah
AGING	11 months in American and French oak
DATE RELEASED	February 2020
WINE PH	3.72
ACIDITY	0.51g/100ml
ALCOHOL	14.5%
UPC	0 80887 49631 8
DIETARY DETAILS	Gluten Free And Vegan Friendly

AMERICAN WINERY OF THE YEAR
WINE ENTHUSIAST 2019

CALIFORNIA RULES · SUSTAINABLE WINEGROWING · CERTIFIED GREEN

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