



BOGLE

VINEYARDS

2020 CHARDONNAY

CALIFORNIA



WINEMAKING NOTES

Our California Chardonnay, the most popular wine we produce, is a crowd pleaser with wide appeal. With welcoming aromatics, bright and juicy apple and pear flavors, a soft and creamy texture and toasty, spicy tones of American oak, a glass of this has a little something for everyone. Handcrafted and award-winning, this bottle will delight wine drinkers with its lovely, approachable style.

TASTING NOTES

Green apple and pear aromas classically characterize this wine as Clarksburg, while honeycomb and vanilla heighten the first impression. The rich, round entry rolls into a viscous and silky mouthfeel, surrounded by Asian pears and Honeycrisp apples. The finish lingers long and soft, like the wafting aromas of grandma's warm apple pie.

FOOD PAIRINGS

This versatile wine pairs well with grilled fish, roasted chicken, fresh green salads, and soft, mild cheeses.

GROWING REGIONS

Clarksburg, Dunnigan Hills and Lodi

FERMENTATION

50% in New American oak, 50% in stainless steel

AGING

8 months in new American oak. Sur lie aged and hand stirred (batonnage) monthly.

DATE RELEASED

March 2021

WINE PH

3.52

ACIDITY

0.65g/100ml

ALCOHOL

14.5%

UPC

0 80887 49392 8



AMERICAN
WINERY OF THE YEAR
WINE ENTHUSIAST 2019