BOGLE FAMILY VINEYARDS

2025 CHENIN BLANC

CLARKSBURG



WINEMAKING NOTES

Sourced from mature vines at our Sutter Ranch vineyard, this heritage varietal captures Chenin Blanc's signature vitality and expressive aromatics. Dense clay soils and cooling breezes from the Sacramento River combine to make the Delta a remarkable growing region for Chenin Blanc, resulting in complexity and refreshing minerality.

TASTING NOTES

Enticing notes of ripe citrus, honeysuckle, and soft melon rise from the glass, layered with hints of yellow apples. The palate unfolds with flavors of Asian pear, juicy Casaba melon, bright quince carried by a vibrant core of mouthwatering acidity. A graceful mid-palate weight provides balance and texture, leading to a long refreshing finish that invites another sip.

FOOD PAIRINGS

This classic Clarksburg Chenin Blanc shows a food friendly vibrancy while finishing with the slightest hint of sweetness. Some favorites to pair with are creamy sweet potato soup and honey glazed salmon.

FERMENTATION	100% stainless steel
APPELLATION	Clarksburg
WINE PH	3.26
ACIDITY	0.69g/100ml
ALCOHOL	11.5%
UPC	0-80887-49492-5
RELEASE DATE	March 2026

CALIFORNIA RULES · CERTIFIED GREEN · SUSTAINABLE WINEGROWING

GLUTEN-FREE

VEGAN FRIENDLY

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