LIMITED RELEASE

BOGLE FAMILY VINEYARDS

2024 RESERVE SAUVIGNON BLANC

ARROYO SECO



WINEMAKING NOTES

Crafted using the traditional French technique stabulation sur lie, this Sauvignon Blanc showcases both precision and character. After gentle pressing, the juice was chilled to 35°F and left in contact with its juice lees—fine particles of grape pulp, skin fragments, and aroma precursors—for an extended cold soak. Over 10 days, the lees were gently stirred daily, enhancing the wine's aromatic complexity and textural depth before racking, clarification, and fermentation.

Fermentation took place in neutral French oak barrels, followed by 8 months of sur lie aging with periodic bâtonnage (lees stirring) to build body and nuance. The choice to forgo malolactic fermentation preserves the wine's bright, integrated acidity, balancing the barrel influence with vibrant freshness. The result is an elegant and expressive Sauvignon Blanc—aromatic, texturally refined, and infused with coastal energy. Crafted for both immediate enjoyment and thoughtful aging.

TASTING NOTES

From the cool, wind-swept vineyards of Arroyo Seco, our Reserve Sauvignon Blanc offers a dynamic expression of coastal fruit and nuanced winemaking. This wine has a polished golden hue hinting at gentle barrel maturation. Bright aromas of grapefruit oil, green pear, and wet stone lead into a lively palate of Meyer lemon and ripe pear intertwined with a lemon-cream texture that broadens through the mid-palate.

FERMENTATION	8 months in neutral French oak barrels
DATE RELEASED	November 2025
APPELLATION	Arroyo Seco
WINE PH	3.38
ACIDITY	0.69g/100ml
ALCOHOL	13%

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