LIMITED RELEASE

BOGLE FAMILY VINEYARDS

2023 RESERVE SYRAH

ARROYO SECO



WINEMAKING NOTES

Harvested late from rocky vineyards in Arroyo Seco, this Syrah reflects a long, cool growing season that preserved acidity and refined tannin structure. Aging was intentionally layered to build complexity without overshadowing vineyard expression; 15 months in neutral American oak to allow the fruit and savory elements to evolve, followed by 3 months in 1-year-old French oak to gently frame the wine with subtle texture and integration.

TASTING NOTES

Our 2023 Reserve Syrah opens with lifted notes of wild raspberry and the classic cool-climate marker of cracked black pepper. Floral notes of violet emerge alongside a savory complexity of olive tapenade and bay leaf. Beneath the aromatics lies a distinctive mineral thread with a faintly crushed granite edge, reflecting the vineyard's rocky, well-drained soil. On the palate, the wine is elegant and finely structured, with fresh acidity and fine tannins shaped by extended hang time, finishing with a refined cocoa-textured grip and lingering savory complexity.

FOOD PAIRINGS

Pair this Syrah with cured meats, smoked cheeses and hearty bites like sausage or lamb to complement its bold, peppery character.

AGING

Aged 15 months in neutral American oak, then finished off with 3 months of aging in 1-year-old French oak.

APPELLATION	Arroyo Seco, Monterey County
DATE RELEASED	April 2026
WINE PH	3.72
ACIDITY	0.53g/100ml
ALCOHOL	14.5%

VEGAN FRIENDLY · GLUTEN-FREE

CALIFORNIA RULES SUSTAINABLE WINEGROWING · CERTIFIED GREEN

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