



BOGLE
VINEYARDS

Chardonnay

VINTAGE 2012 | CALIFORNIA



FROM THE WINEMAKER

Chardonnay grapes grown in Clarksburg are known for their characteristic apple and pear aromas and flavors. Bogle winemakers have captured these refreshing and ripe notes while allowing them to develop and intensify through stainless steel fermentation. Additional grapes are vinted using the techniques of barrel fermentation, sur-lies aging and partial malolactic fermentation, which creates an elegant counterpart to the fresh fruit with tones of spicy vanilla and nutmeg. The creamy mouthfeel adds just the final touch on the finish, reminiscent of an apple and pear galette.

SERVED BEST WITH

Enjoy this wine with just about everything!

WINE PROFILE

VINTAGE

2012

VINEYARD SOURCES

Clarksburg and Monterey

HARVEST DATES

August 28 through
September 20, 2012

FERMENTATION

50% new American oak
and sur-lie aging

BARREL PROGRAM

9 months in new American oak

RELEASE DATE

June 1, 2013

TECHNICAL DATA

WINE pH

3.54

WINE ACIDITY

0.67g/100ml

ALCOHOL

13.5%

UPC

0 80887 49392 8