



2021 ROSÉ

CALIFORNIA



WINEMAKING NOTES

In French, saignée literally means “to bleed” and has been used as a traditional method of Rosé winemaking for centuries. Red grapes are crushed, then the lightly colored juice is “bled” off after just a moment of skin contact. This classic winemaking process has yielded Bogle’s crisp and refreshing Rosé.

TASTING NOTES

True to the Provence-style of winemaking, this Rosé just faintly colors the glass with hues of soft, pale salmon. Aromatics of watermelon, strawberry patch and summer sunshine beckon. The welcoming entry includes hints of lychee and tangerine blossom, while the mouthfeel carries the perfect balance of softness and acidity. Clean, light and refreshing on the finish, this wine is easily a year-round favorite.

FOOD PAIRINGS

Enjoy our 2021 Rosé with any light fare by itself at the pool, patio or kitchen table.

FERMENTATION

100% stainless steel fermented

DATE RELEASED

March 2022

WINE PH

3.22

ACIDITY

0.57g/100ml

ALCOHOL

12.5%

UPC

0 80887 49653 0

