



# BOGLE

FAMILY  
VINEYARDS

## 2022 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 Rosé, this wine faintly colors the glass in hues of soft, pale salmon. Aromatics of strawberry, watermelon and summer blossoms entice and intrigue, while the welcoming entry includes touches of tangerine and lychee. With the perfect balance of softness and acidity, our Rosé is clean, light and refreshing on the finish. It’s easy to make this one a year-round favorite!

### FOOD PAIRINGS

Enjoy our 2022 Rosé with any light fare or by itself at the pool, patio or kitchen table.

### FERMENTATION

100% stainless steel fermented

### DATE RELEASED

April 2023

### WINE PH

3.29

### ACIDITY

0.66g/100ml

### ALCOHOL

12.5%

### UPC

0 80887 49653 0

