

Cabernet Sauvignon

FROM THE WINEMAKER:

Cabernet Sauvignon is a grape that takes its own sweet time, slowly lingering to ripen on the vine. We are rewarded by its reluctance. Overwhelming cherry and vivid plums create a welcome first impression, while touches of green tea leaves and leather nestle themselves among the spicy, saucy fruit. Fourteen months in American barrels have produced touches of melted caramel and white pepper. With well-integrated tannins and a rich and round finish, this wine will be a favorite for years to come.

SERVED BEST WITH:

Bogle's well balanced Cabernet Sauvignon can be enjoyed with a variety of meat dishes, rich pasta sauces or aged cheeses.



WINE PROFILE:

VINTAGE:

2007

VINEYARD SOURCES:

Clarksburg, Clarksburg,
Sonoma & Lodi

HARVEST DATES:

Sept. 20 - Oct. 27, 2007

BARREL PROGRAM:

100% aged in American Oak for
14 months

RELEASE DATE:

May 1, 2009

TECHNICAL DATA:

WINE pH:

3.69

WINE ACIDITY:

.59gr/100ml

ALCOHOL:

13.5%

BOGLE
VINEYARDS