

# Chardonnay

## FROM THE WINEMAKER:

Bogle's 2008 Chardonnay is a hand-crafted wine that has a little bit of something for everyone: barrel fermentation, sur-lies aging and partial malolactic fermentation. These careful processes create a wine with layers of complexity and generous character. Distinctively Chardonnay from the Clarksburg appellation, the aromatics shine of Bartlett pear and saucy apple. Mid palate, the texture shows off its silky, soft nature, allowing the creamy notes to envelop the fruit. New American oak adds nutmeg, vanilla and a hint of butterscotch to the finish, though never losing its perfectly balanced acidity.

## SERVED BEST WITH:

Enjoy this wine with just about everything!

**BOGLE**  
VINEYARDS

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## WINE PROFILE:

**VINTAGE:**  
2008

**VINEYARD SOURCE:**  
Clarksburg and Monterey

**HARVEST DATES:**  
August 28 – October 23, 2008

**FERMENTATION:**  
50% new American Oak  
and sur-lies aging

**BARREL PROGRAM:**  
9 months in new American oak

**RELEASE DATE:**  
June 15, 2009

## TECHNICAL DATA:

**WINE pH:**  
3.53

**WINE ACIDITY:**  
0.65g/100ml

**ALCOHOL:**  
13.5