

Sauvignon Blanc

FROM THE WINEMAKER:

Here's the perfect house wine for summer... Bogle's Sauvignon Blanc. Cold fermented in 100% stainless steel tanks and using reductive winemaking techniques, winemakers have retained the true varietal character of this grape: vibrant and crisp!!

First impressions include freshly cut grass and sunshine, while touches of tropical passion fruit and classic grapefruit follow seamlessly. Absolutely refreshing, this wine mellows at mid-palate, only to be balanced by brisk acidity and a memorable finish.

SERVED BEST WITH:

Bogle's Sauvignon Blanc is the perfect accompaniment to a wide range of appetizers, fish, shellfish and light, spicy foods.



WINE PROFILE:

VINTAGE:

2008

VINEYARD SOURCES:

Monterey & Russian River Valley

HARVEST DATES:

September 1-September, 2008

FERMENTATION:

100% stainless steel, cold fermented

RELEASE DATE:

June 1, 2009

TECHNICAL DATA:

WINE pH:

3.29

WINE ACIDITY:

0.65g/100ml

ALCOHOL:

12.9%

BOGLE
VINEYARDS

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