TO OUR
FUTURE GENERATIONS...

O ur family has been farming fields in the Clarksburg wine growing region since the late 1800’s. Six generations of Bogle’s have worked these soils and good stewardship has always been of utmost importance. Taking care of our land and preserving its vitality is not only our responsibility, but will allow our children to enjoy many bountiful harvests for years to come.

SUSTAINABLE CERTIFICATES ACHIEVED

VALUED VINEYARD PARTNERS

• The Bogle family is currently one of just a few wineries who pays a bonus to winegrowers who enroll their vineyards in the Certified Green sustainability program.

• ALL of the Bogle’s 1,500 acres are currently farmed under the State of California CCSW sustainability guidelines.

• Traditional growing practices that have been passed down in the family for generations include: use of cover crops, efficient canopy management, continuous water monitoring and the use of raptor perches to promote natural predator control in the vineyard.

GREENHOUSE GAS EMISSIONS

GOAL: 20% reduction by 2020

• A new high efficiency bottling line, utilizing the best of modern technology.

• Investments have been made in super-efficient equipment: monitors, pumps, filtration equipment, electric forklifts, tank insulation and skylights.

• A 350KW solar PV system designed with other state-of-the-art equipment to provide renewable energy.

VENDOR PARTNERSHIPS MAKING AN IMPACT

• Bogle’s current package uses Post Consumer Waste paper in its labels, as well as PCW recycled glass for bottles.

• A cork finish is used in all wines: cork forests around the world are family farmed, 100% sustainable and are a critical source of CO₂ reductions in the world.

• All papers used within the winery are SFI or FSC certified to ensure that its origin in 100% sustainable forests.

T his is our commitment to our family: the generations who have come before us, and the generations who will come after us. We intend to leave the land as good as we have received it, if not better.

WWW.BOGLEWINERY.COM