



Chardonnay

VINTAGE 2014 | CALIFORNIA



FROM THE WINEMAKER

Chardonnay grapes grown in Clarksburg are known for their characteristic apple and pear aromas and flavors. Bogle winemakers have captured these refreshing and ripe notes while allowing them to develop and intensify through stainless steel fermentation. Additional grapes are vinted using the techniques of barrel fermentation, sur-lies aging and partial malolactic fermentation, which creates an elegant counterpart to the fresh fruit with tones of spicy vanilla and nutmeg. The creamy mouthfeel adds just the final touch on the finish, reminiscent of an apple and pear galette.

SERVED BEST WITH

Enjoy this wine with just about everything!

WINE PROFILE

VINEYARD SOURCES

Clarksburg, Monterey and Lodi

HARVEST DATES

*August 19 through
October 11, 2013*

FERMENTATION

*50% new American oak
and sur-lie aging*

BARREL PROGRAM

9 months in new American oak

RELEASE DATE

November, 2015

TECHNICAL DATA

WINE pH

3.46

WINE ACIDITY

0.68g/100ml

ALCOHOL

13.5%

UPC

0 80887 49392 8