



**BOGLE**  
VINEYARDS

# Sauvignon Blanc

VINTAGE 2014 | CALIFORNIA



## FROM THE WINEMAKER

The 2014 Sauvignon Blanc classically captures the character of this lively varietal. Bogle winemakers practice reductive winemaking techniques and cold fermentation in stainless steel tanks to create a traditionally-styled wine, vibrant and bursting with flavor!

Fresh lemongrass and ripe melon notes saturate the aromas of this wine, while gooseberry, asparagus, and a touch of white peach brighten the palate. This full entry leads to a crisp finish, filled with zest of lime and refreshing acidity. This wine makes your mouth water for more!

## SERVED BEST WITH

*While you should feel free to enjoy this wine with nearly any food pairing, a few of our favorites are:*

- Spring greens
- Fish and shellfish
- Goat cheese

## WINE PROFILE

### VINTAGE

2014

### VINEYARD SOURCES

*Monterey and Russian River Valley*

### HARVEST DATES

*September 1 through  
September 22, 2014*

### FERMENTATION

*100% stainless steel, cold fermented*

### RELEASE DATE

*October 2015*

## TECHNICAL DATA

### WINE pH

3.14

### WINE ACIDITY

0.73g/100ml

### ALCOHOL

13.5%

### UPC

0 80887 49394 2