Bogle Family Vineyards

Chardonnay 2023



WHITE STILL WINE

UNITED STATES OF AMERICA

CALIFORNIA

SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Chardonnay (98%), Sauvignon Blanc (1%), Viognier (1%)
CLOSURE	Natural Cork
SKU CODE	73650123
EXPRESSION	White, Generous, and Intense
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	73650123

TASTING NOTE

Beautiful, juicy ripe pear and nectarine fruit cradled in gently toasted oak with layers of flavour and texture. The mid-palate is fleshed out by delicious creamy, buttery flavours, and the oak adds an intriguing spicy complexity. There is perfectly-balanced acidity, which makes sure that it finishes clean and fresh and makes you ready for another sip. Superb wine!

VINIFICATION

Using the techniques of barrel fermentation, surlies aging and partial malolactic fermentation, winemakers have layered flavour upon flavour, creating a complex wine with generous character. Fermentation takes place in 50% new American oak and also has sur-lies ageing. Once fermentation is complete the wine spends a further 9 months in new American oak.

FOOD MATCHING

This versatile wine pairs well with grilled sh, roasted chicken, fresh green salads and soft, mild cheeses.