

Sustainably Grown



TWENTY ACRES

BY BOGLE

CABERNET SAUVIGNON

Our family began farming in Northern California in the 1870s. It wasn't until 1968 that we planted Twenty Acres of wine grapes, quickly realizing our land's true potential. Since then each harvest has provided much to our family, which is why we remain committed to sustainable farming practices.

As our vineyards expanded, so did our commitment to making premium, handcrafted wines. Today, we are sixth generation farmers and third generation grape growers looking to the future. But we never forget our family's humble start in grape growing – a story that began with Twenty Acres.



WINEMAKING NOTES

Our sustainably grown Cabernet Sauvignon is a reflection of the special place our family has called home for generations. During the growing season, warm days are tempered by cool, evening delta breezes, allowing us to achieve beautiful complexity and balance. The addition of 10-15% Petite Sirah, a nod to our original Twenty Acres, provides additional complexity, depth of flavor, and a more luxurious mouthfeel.

TASTING NOTES

Rich jewel tones gleam from the glass, while aromas of black cherry and white pepper lead to a full-bodied red wine. Hints of cedar mingle with jammy dark berries and black pepper, compliments of the addition of Petite Sirah. Aging in both American and French oak creates a touch of vanilla and baking spices, leading to a plush and ample finish.

APPELLATION

Clarksburg

BARREL AGING

Aged in one-year old American oak for 12 months, finished in new French oak for 2 months.

VINTAGE 2019

WINE PH 3.68

ACIDITY .56/100ml

ALCOHOL 14.5%

DIETARY DETAILS **Vegan Friendly**
and **Gluten free**

DATE RELEASED **December 2021**

