

Sustainably Grown



TWENTY ACRES

BY BOGLE

CHARDONNAY

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 Chardonnay is a reflection of the special place our family has called home for generations. Fermented and aged sur lie in a combination of new and used French and American oak barrels, with some select lots harvested by hand and whole cluster pressed. An addition of Chenin Blanc fermented in stainless steel adds complexity, food-friendly acidity, and a nod to our original Twenty Acres.

TASTING NOTES

Our Chardonnay is crafted to capture the essence of Clarksburg, with expressive aromas and flavors of fresh green apples and pears. The addition of Chenin Blanc, a variety we began growing in 1968, adds honeysuckle and floral aromatics, bright melon flavors, and crisp acidity. Oak aging and lees stirring impart hints of toasty vanilla and caramel notes, along with a rich texture.

APPELLATION

Clarksburg

FERMENTATION & OAK AGING

Our Chardonnay is fermented sur lie for 14 months in 30% new American oak and 70% in a combination of new, one, and two-year-old French oak. Chenin Blanc is fermented in 100% stainless steel.

VINTAGE 2019

WINE PH 3.45

ACIDITY 0.64g/100ml

ALCOHOL 14.5%

DIETARY DETAILS Vegan Friendly

DATE RELEASED February 2021

