

2019 OLD VINE ZINFANDEL

CALIFORNIA -

<image/>	WINEMAKING NOTES	Head-trained, dry farmed Zinfandel vines planted by early California pioneers have endured for generations, unwavering through a myriad of challenges and the test of time. Producing small, concentrated clusters of grapes, these vines demonstrate the reward for patience and determination. It is these noble vines that Bogle winemakers rely on to create our intriguing Old Vine Zinfandel.
	TASTING NOTES	Classic Zinfandel is typically characterized by spice, and this wine is no exception. On the nose, juniper, black pepper and spicy nutmeg awaken the senses. Flavors of cranberries and raspberries tantalize the palate, leading to notes of red fruits, marionberry pie and baking spices. This Old Vine Zinfandel has a bold, yet elegant mouthfeel and a long, refined finish.
	FOOD PAIRINGS	This versatile wine pairs well with a variety of foods like grilled sausages with caramelized onions and peppers or gorgonzola cheese.
	VINE AGE	60-80 years old
	AGING	10 months in two-year-old American oak
	DATE RELEASED	September 2021
	WINE PH	3.66
	ACIDITY	0.55g/100ml
	ALCOHOL	14.5%
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