



BOGLE

VINEYARDS
CALIFORNIA



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At a time when wine brands are multiplying at a dizzying pace and winery properties are changing hands as quickly as poker chips, Bogle Vineyards has taken a more traditional path, one that has quietly lifted it to be the country's 12th largest winery. Bogle wines have been made in the same place by the same family for more than 40 years, and have become synonymous with both quality and value. This has, among other things, earned them 30 Best Buys from Wine Enthusiast in the past five years alone.

A third generation of Bogles currently runs the vineyards and winery in Clarksburg, California. Warren Bogle, the company's president and vineyard director, is in charge of the 1,900 acres of grapes that the family owns or leases. His brother, Ryan, is vice president and chief financial officer, while their sister, Jody, serves as director of public relations. The operation was founded in 1968 by their grandfather, also named Warren Bogle, and their father, Chris. It all began with 20 acres planted to Petite Sirah and Chenin Blanc in Clarksburg, some of the first wine grapes commercially cultivated in the sparsely populated section of the Sacramento Delta region.

Bogle Vineyards has garnered great respect from both the industry and the state's grape growers that keep them in good supply. That's due, at least in part, the brand's ongoing and dynamic developments.

A lot of respect is also given because of their relentless sustainability efforts. In fact, Bogle Vineyards received the California Green Medal for sustainable wine-growing leadership in 2018, the same year that the winery celebrated its 50th anniversary of grape growing. The firm pays a premium for grapes harvested from certified sustainable vineyards, and 96% of the grapes crushed that year was officially Green Certified, according to Jody. Allison Lengauer Jordan, executive director of the California Sustainable Winegrowing Alliance and vice president of environmental affairs for California-based Wine Institute, says that Bogle Vineyards won the California Green Medal for several reasons: It protects the environment, is a good neighbor and employer, and has not only stood the test of time, but thrived continuously. "The Bogle family combines the art of winemaking with a wise eye toward the future of our planet," says Tom Cole, president and CEO of Republic National Distributing Company. "Their sustainability programs, from water to waste to power, align with our consumers who appreciate a winery that cares."



While the family is proud of its sustainability efforts, a methodical approach to wine quality is also key to their success. Bogle takes the extra steps that many large wineries do not. Eric Aafedt, director of winemaking for Bogle, says that each lot of grapes from every vineyard is kept separate during production. He and Bogle's winemaker, Dana Stemmler, age all red wines in barrels while Chardonnays are barrel-fermented.

Despite its scope and success, Bogle is not yet accustomed to being considered a big player in the California wine industry. "Size-wise, we may be in that arena, but mentality-wise, we are not," says Jody. "We want to serve the consumers who are seeking us out, and balance that with how we are as a family, our values and where we've come from."

For its role in advancing the quality, affordability and sustainability of California wines, Wine Enthusiast honors Bogle Vineyards as its American Winery of the Year. —Jim Gordon