

Bogle Vineyards

Bogle Vineyards Old Vine Zinfandel 2021 is a bold and concentrated red wine, crafted from 40- to 60-year-old vines that yield rich and complex fruit.





Alcohol :14,50 % Composition: 91% Zinfandel, 7% Primitivo, 1% Petite Syrah, 1% Merlot



Old Vine Zinfandel 2021

California, USA

Region and Vineyards

The grapes for **Bogle Old Vine Zinfandel 2021** are sourced from **Lodi** and **Amador Counties** in California, regions well known for their ideal conditions for Zinfandel. Both areas feature **warm Mediterranean climates**, ensuring the grapes achieve full ripeness while maintaining their natural acidity.

The vineyards consist of **head-trained and dry-farmed vines** ranging in age from **40 to 60 years old**. These mature vines produce **low yields**, resulting in small, concentrated berries packed with flavor. Dry farming, a traditional viticultural method, forces the roots to dig deep into the soil, enhancing the vines' ability to reflect the character of the terroir.

Lodi's **loamy soils** contribute to the fruit's vibrant fruitiness and supple texture, while Amador County's **granitic soils** impart additional structure and depth. Together, these sites create a Zinfandel of remarkable concentration, richness, and balance.

Winemaking

The **Bogle Old Vine Zinfandel 2021** is carefully crafted to honor the heritage of these old vines. After harvesting, the grapes undergo fermentation at controlled temperatures to extract their full color, tannins, and flavors.

The wine is then aged for **7 months in 2-year-old American oak barrels**, which allows the fruit to shine while imparting subtle notes of **tobacco**, **cedar**, and a gentle touch of spice. This shorter aging period preserves the wine's **vibrant fruitiness** and ensures a fresh, approachable style while providing structure and finesse.

The final result is a Zinfandel that strikes a perfect balance between **ripe**, **dense fruit flavors** and the elegance imparted by careful oak aging.



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Tasting Notes

- **Color**: Deep ruby red with bright violet highlights.
- Aroma: Bursting with aromas of raspberries, cranberries, and hints of pink peppercorn. Subtle notes of pipe tobacco leaf and cedar add complexity.
- Palate: A dense and concentrated palate, filled with flavors of brambly berries and ripe cranberries, balanced by hints of spice and savory oak. The wine's moderate tannins and refreshing acidity create excellent structure, leading to a finish of balance and finesse while retaining Zinfandel's signature boldness.

Did You Know?

Old Vine Zinfandel is often referred to as California's heritage grape. Many of these historic vines, including those in Lodi and Amador Counties, date back decades, if not over a century. Their low yields produce highly concentrated fruit, resulting in wines of exceptional depth and complexity.

Wine Pairing Ideas

- Wood-fired pizza with pepperoni and roasted vegetables: The wine's ripe fruit and balanced tannins complement the smoky, savory flavors of the pizza.
- **Pasta with rich red sauce**: Its vibrant acidity and brambly fruit flavors pair beautifully with a classic tomato-based pasta dish.
- **Barbecued pork ribs with a smoky glaze**: The bold fruitiness and spice of the Zinfandel stand up to the savory sweetness of barbecued ribs.
- **Grilled lamb chops with rosemary**: The wine's depth and structure perfectly balance the herbaceous flavors of grilled lamb.

Wine Enthusiast (WE): 90 Points (2020)

This California Zin does not disappoint. An elevated acidity gives the wine energy, uplifting the fresh fruit notes of blackberry, black cherry and boysenberry. Well-integrated oak means a subtle dusting of nutmeg, star anise and clove. Tannins are a resolved, chalky texture, adding structural integrity and never distracting.

Wine Spectator (WS): 88 Points (2016)



A zesty and fruit-forward red, with cherry, bay leaf and spice flavors. Drink now through 2023.





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