

Bogle Vineyards

Bogle Vineyards Old Vine Zinfandel 2023 delivers California warmth in a plush, spice-laced red, where ripe berries, pepper, and toasted oak create immediate, generous appeal.

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Old Vine Zinfandel 2023

California, USA

Region and Vineyards

Bogle Vineyards Old Vine Zinfandel 2023 is sourced from old vines in **Lodi and Amador County**, two of California's most characterful Zinfandel areas. Lodi, in the Central Valley, is particularly associated with old Zinfandel plantings, including many head-trained vines, while Amador County sits in the Sierra Foothills, a historic Gold Rush wine region long admired for hearty, expressive Zinfandel.

These warm inland sites are well suited to Zinfandel's generous fruit profile, yet the best examples retain freshness when vineyard sourcing and picking are carefully handled. Old vines naturally tend to produce lower yields, helping concentrate flavor and texture. In this wine, the California appellation allows Bogle to blend across complementary sites, combining Lodi's plush berry fruit with Amador's savory spice, earthy depth, and sun-warmed intensity.

Winemaking

Bogle Vineyards Old Vine Zinfandel 2023 is made from Zinfandel sourced from old vines in Lodi and Amador County. The producer's fact sheet lists the appellation as California, with **14.5% alcohol**, pH 3.71, and acidity of 0.55 g/100 ml, giving a profile that is ripe, rounded, and lifted by enough freshness to keep the wine lively.

The wine is aged for **14 months in two-year-old American oak barrels**, a maturation choice that supports Zinfandel's naturally exuberant fruit with notes of baking spice, toast, and coconut. The result is a polished, generous red: rich in berry flavor, softened by oak, and shaped by bright, well-integrated acidity. Its subtle berry-sweet roundness enhances the plush texture without obscuring the wine's peppery, herbal, and earthy details.

Alcohol :14,50 %

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

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Tasting Notes

- **Color:** Deep ruby to purple-red, with a dark, youthful core and a vivid rim that reflects the wine's ripe California fruit concentration.
- **Aroma:** Expressive aromas of forest berries, ripe currants, raspberries, and cranberries, layered with cracked black pepper, wild juniper, dried sage, thyme, earthy vineyard notes, and gentle toasted coconut.
- **Palate:** Rich and plush, showing sour cherry, red and black berries, ripe raspberry, baking spice, and a touch of American oak sweetness. Bright acidity keeps the wine fresh, while soft tannins and a rounded texture create a smooth, generous finish.

Did you know?

Zinfandel is often treated as California's signature red grape, yet its ancestry leads back to Croatia, where it is linked to Tribidrag and Crljenak Kaštelanski. Its California story is especially compelling because many of the state's oldest surviving vines are Zinfandel, giving wines like this a direct connection to the region's viticultural heritage.

Wine Pairing Ideas

- **Wood-fired pepperoni pizza:** The wine's ripe berry fruit and baking spice mirror the sweet tomato sauce, while its peppery edge complements the smoky, spicy toppings.
- **Pasta with slow-cooked tomato ragù:** Zinfandel's plush fruit softens the acidity of tomato, and the wine's herbal notes echo oregano, basil, and savory meat.
- **Grilled barbecue ribs:** The wine's dark berry character, American oak sweetness, and gentle spice work beautifully with charred edges, smoky sauce, and rich pork.
- **Grilled vegetables with rosemary and balsamic glaze:** The wine's savory herb tones and bright acidity balance caramelized vegetables, while its fruit rounds out the balsamic sweetness.

90 WINEENTHUSIAST

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.