





Bogle's tasting room in Clarksburg displays family portraits on barrel bottoms.

PHOTO BY ALLEN PIERLEONI

## Bogle honored in big way

Clarksburg-based operation named American Winery of the Year

## "We are so honored, it speaks to the contributions of so many people here

the contributions of so many people here. It's a tribute to them."

That's Jody Bogle reacting to the news that Wine Spectator magazine recently gave Bogle Vineyards its American Winery of the Year Award for "its role in advancing the quality, affordability and sustainability of California wines." Add to that its 2018 California Green Medal "for sustainable wine-growing leadership."

Jody Bogle and her two brothers are the fourth generation to guide the Clarksburg-based winery.

"We've been in the wine business for 51 years, ever since our grandfather started with 20 acres of fruit," Bogle said. "We make a lot of wine, but we do so with small-winery tactics. We're not throwing 40 different fields of grapes into a 100,000-gallon tank and making merlot soup."

Today, the winery is the nation's 12th largest, producing 2.5 million cases yearly of at least 20 varietals from 1,900 acres in Clarksburg, as well as from fruit sourced

from other California wine-growing regions, including Amador and El Dorado counties, Monterey and Sonoma.

Its wines are sold in all 50 states and 42 countries, and are praised by the wine media for their unique combination of value and quality (oak-barrel fermenting and aging are part of Bogle's model).

We crossed the Freeport Bridge and navigated two county roads to reach the tasting room at Home Ranch, the original winery. The two-bar tasting room is warm and comfy enough, filled with fascinating mementos.

A flight of four reds (including two reserves) and four whites is \$8, or buy your choice of any wine by the glass. Note that the reserve line is sold only at the tasting room.

A cold case filled with charcuterie and cheeses (go for the Cypress Grove Purple Haze, spiked with lavender and fennel pollen) satisfies the munchies. Or bring a picnic and spread it amid the serene fall-spangled grove out back, overlooking a vineyard. Children are welcome, but leave your dog home. One nice touch is an "adults only" area.

So, is there a wine that embodies the Bogle philosophy?

"Our reserve chardonnay," Bogle said. "It's hand-stirred twice a month."

Brace yourself for the price: \$20.

Tasting room: 10 a.m.-5 p.m. weekdays, 11 a.m.-5 p.m. weekends. Bogle Vineyards, 37783 County Road 144, Clarksburg, www.boglewinery.com.

## **UPCOMING EVENT**

Placer Wine Trail's Holidays in the Hills: Tastings at 16 wineries; food trucks, music and toy drive; noon-5 p.m. Dec. 7-8. Information and tickets (\$30): www.placerwine.com