



BROC CELLARS | 2007 ROSÉ

ALCOHOL: 18%

TOTAL PRODUCTION: 10 cases in 500ml bottles

THE STORY BEHIND THIS ONE OF A KIND WINE

This is a very special bottling from a barrel that has been with us since the beginning. In 2007 we brought in a mix of varieties and experimented making rosé from a few different ones. This barrel went virtually untouched and was even left in the sun for a year. As it traveled with us over the years we simply referred to it as 2007 Rosé, presumably it is a blend of Syrah and Grenache. We know the grapes were farmed in Northern California, but we are not sure which vineyard. This barrel has seen important milestones in our Broc history, having moved with us from our original winery down the street to where we are now. We decided for the first time in over 10 years to open the barrel and take a sip – what we found inside was a happy surprise! Since the barrel was never topped off, after all these years the wine has oxidized into something beautiful, aging elegantly with tastes of flor yeasts. We recommend sipping slightly chilled. Open your bottle and let us know what you think. Get it quick!

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no S02, depending on the wine and style.