



BROC CELLARS | 2013 Cassia Grenache

VARIETALS: 50% Grenache Noir, 50% Grenache Gris

VINEYARD: Gibson Ranch

LOCATION: McDowell Valley in Mendocino, CA

ALCOHOL: 12.5%

TOTAL PRODUCTION: 300 cases

WINEMAKER'S NOTES:

Technically speaking this is 100% Grenache Gris. As with many old vine vineyards it looks as though some of the vines have mutated into something closer to Grenache Noir than Gris. So we split the difference and labeled 50% of each. We hand sorted the darker clusters from the lighter clusters, and made a noir out of the darker clusters and a rosé from the lighter clusters. Pressed whole cluster into old French Oak barrels and aged for 8 months.

VITICULTURAL AREA:

The Grenache vines from Gibson Ranch are over 100 years old, making this vineyard the oldest one we work with. The Bilbro Family farms the vineyard, and we are honored to be working with them.

All our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use native yeasts to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO₂ is added 4 weeks before bottling.