



broc

2013 cuvée 13.1

WINEMAKER'S NOTES: Dark, peppered, and layered fruit - not unlike much of the Santa Lucia Highlands' finest - cuvée 13.1 takes our small parcel of Syrah to a new level in 2013. Intent to continue producing the lower-alcohol, table-friendly wine we set out to make with cuvée 12.5 in 2010, we picked well-developed fruit with low sugars, fermented partially carbonic and stepped out of the way to let the grape speak. This year differs by 2 factors: we added 15% Cunoise rosé (maybe how we've been able to keep at 13.1 % alc for 3 years running...?) to the fermenter and the wine was bottled with no SO₂. The wine speaks of wild berry, roasted herbs, minerals and pepper.

VITICULTURAL AREA: Cuvee 13.1 is sourced from KW Vineyard in the Santa Lucia Highlands of Monterey County. The vineyard was planted with Gary's Vyd to the south and Rosella's to the North in 2000 at 200 feet elevation on Gravelly Loam. We crop at roughly 4 tons per acre for our block, slightly higher than the rest of the vineyard. This Syrah is typically picked 2 weeks earlier than the rest of the vineyard.

WINERY: All Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria. We do not add any powdered tannins or enzymes. A minimal dose of SO₂ is added 4 weeks before bottling unfinned with light filtration.

VARIETAL BLEND:

85% Syrah/15% Cunoise Rosé

ANALYSIS: 13.1% alcohol

TOTAL PRODUCTION: 300 cases