



broc

2013 love white california

VINEYARD NOTES: Grapes for the 2013 “Love White” come from a new vineyard for us, Love Ranch. Located 60 miles south of Yosemite National Park in Madera County, at 1350 feet elevation, it’s not your “normal” central valley vineyard. Farmed by a good friend of mine Oscar Ramos. The soils are made up of granitic schist with little organic matter. Because of this we lay a large cover crop with the use of some organic fertilizers. Basically this vineyard is minimally farmed. Diurnal temperature changes of 30 to 40 degrees with air movement up and down the Sierra foothills slopes creates a reduced need for spraying and sulfur dusting. For the whites and reds we keep a good amount of leaves on the vines to protect against the heat. We also keep a slightly larger crop to disperse much of the suns energy to prevent our sugars from spiking and to help maintain our lower alcohols below 14%.

WINEMAKER’S NOTES: The grapes were harvested during the 3rd week of August to help preserve the wines natural acidity. Fermented in a 25hL Hungarian oval cask with no SO₂, then racked down to 20 year-old 600L German casks for 6 months. Malo-lactic fermentation was allowed to happen naturally. Bottled in February to help preserve freshness in the wine.

WINERY: Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria. We do not add any powdered tannins/enzymes to our wines. A minimal dose of SO₂ is added 4 weeks before bottling. The 2013 Love White is unfinned and filtered.

BLEND: 60% Marsanne/35% Roussanne/5% Grenache Blanc

ALC: 13% alcohol

TOTAL PRODUCTION: 320 cases