



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) DRINKING TOO MUCH ALCOHOLIC BEVERAGES MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

This is our first release of the Broc SoGi blend! Named after our winery's neighborhood – located in Berkeley, South of Gilman Street.

VINEYARD/WINEMAKING NOTES: The grapes for SoGi come from vineyards located south of the winery as well, one in Santa Lucia Highlands and the other in Los Alamos. Both are biodynamically grown. The Pinot Noir is from Sumida Sisters Vineyard in Santa Lucia. The vines are planted on gravelly loam. We picked early in the season. One third is carbonic, another third whole cluster, and the last third all destemmed. This was blended with true Gamay Noir from Martian Vineyard in the Los Alamos area of Santa Barbara. More sandy soils and cool nights.

The wine saw extended ageing in barrels for 20 months with a very small amount of added SO₂ to offer more flesh on the palate.

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 SoGi is unfinned and lightly filtered.

BLEND: 70% Pinot Noir/30% Gamay Noir

ALC: 13.5% alcohol

TOTAL PRODUCTION: 450 cases