



# broc

2013 vine starr zinfandel

**WINEMAKER'S NOTES:** Picked at low brix to highlight acidity, nerve, and fruit on the bright-red spectrum of Zinfandel. Essential aromatics of bramble-brush and spice remind us what we're drinking, but the palate, alive with fresh mouth-watering acidity and subtle nuances of fruit are a departure from the expected. Delicacy, finesse - a distilled, pure eau-de-vie focus of flavor has invigorated our fondness for this often less-than-magnificent variety.

**VITICULTURAL AREA:** 50% Buck Hill vineyard in Russian River and 50% Arrowhead Mountain vine-yard in Sonoma valley. Organically (non-certified) farmed from volcanic soils.

**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 SO<sub>2</sub> is added 4 weeks before bottling unfinned with light filtration.

**VARIETAL BLEND:** 100% Zinfandel

**WINE ANALYSIS:** 12.5% alcohol

**TOTAL PRODUCTION:** 829 cases