



BROC CELLARS | 2014 Cuvée 11.9

VARIETAL: 100% Syrah

VINEYARD: KW Vineyard

LOCATION: Santa Lucia Highlands – Monterey County

ALCOHOL: 11.9%

TOTAL PRODUCTION: 297 cases

WINEMAKER'S NOTES: Dark, peppered and layered fruit. Intent to continue producing the lower-alcohol, table-friendly wine we set out to make with our 2010 vintage (cuvée 12.5), we picked well-developed fruit with low sugars, fermented partially carbonic and stepped out of the way to let the grapes speak for themselves. This year's vintage differs from other years, as we used 100% Syrah. The wine speaks of wild berry, roasted herbs, minerals and pepper.

VITICULTURAL AREA: KW Vineyard was planted with Gary's Vineyard to the south and Rosella's Vineyard to the North in 2000 at 200 ft 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. Some fun facts: KW Vineyard is located next to a cactus farm and also grows lemons + avocados on the property.

All of 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.

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