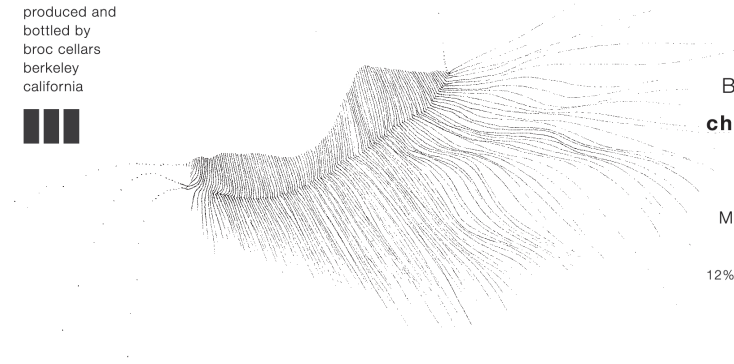


produced and  
bottled by  
broc cellars  
berkeley  
california



BROC CELLARS

chardonnay 2014

SONOMA COAST

MICHAEL MARA VINEYARD

12% ALCOHOL 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION IS THE MAJOR CAUSE OF PREVENTABLE DEATH AND DISABILITY. (2) DRINKING DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (3) OPERATING A MOTOR VEHICLE OR MACHINERY AFTER DRINKING ALCOHOL MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

## BROC CELLARS | 2014 Michael Mara Chardonnay

**VARIETAL:** 100% Chardonnay

**VINEYARD:** Michael Mara Vineyard

**LOCATION:** Sonoma Coast (*close to the town of Glen Ellen*)

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 92 cases

**WINEMAKER'S NOTES:** Whole cluster direct to press, then directly to neutral French barrel. We topped with wine only once after fermentation completed, as we wanted to get more oxygen in the wine to help buffer the high acidity. Aged 10 months in neutral 5-6 year-old French Oak barrels.

**VITICULTURAL AREA:** Located just west of the town of Sonoma, Michael Mara is a vineyard planted on top of rocky lobe. Think of a rocky field of vines. It is truly a unique site for Chardonnay in California. Dry farmed with well-drained volcanic and pebbly subsoil. It is farmed by Steve Matthiasson. Drink now or age like a Chablis!

*All of our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling to some wines.*

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