



broc

2014 cabernet franc santa barbara

fresh strawberries, watermelon rind, red peppercorn

VINEYARD NOTES: This is our third vintage of Cabernet Franc over the last 5 years from Happy Canyon in Santa Barbara. Over this time the vineyard has changed hands a few times to what is now called Crown Point Vineyard. Located Northeast of Los Olivos, Happy Canyon is the warmest AVA in Santa Barbara. Despite the warm days there is a large diurnal shift at night to help keep the grapes' natural acidity and freshness. Planted mostly on serpentine soils that are composed of loam/clay loam with varying amounts of chert. Elevation is between 500 to 1000 feet.

WINEMAKER'S NOTES: The grapes were harvested at night on September 5th, another early harvest in California. The grapes were placed whole cluster into 5! ton wooden vats for fermentation and foot tread lightly in the morning with a gentle pumpover at night. Then gently pressed into a larger stainless steel tank overnight, and racked to older barriques to age for 8 months.

WINERY: Broc Cellars' wines are all done by spontaneous fermentation, meaning k Y i g' no inoculated yeast or bacteria. We don't add any powdered tannins/ enzymes to our wines. A minimal dose of SO₂ is added 4 weeks before bottling. to our wines.

BLEND: 100% Cabernet Franc

ALC: 11.9% alcohol

TOTAL PRODUCTION: 600 cases