



broc

2014 chenin blanc

solano county green valley

VINEYARD NOTES: Grapes for the 2014 Chenin Blanc come from Mangels Vineyard planted in the 1960s. For most of its history this was the only planting of Chenin Blanc in Solano County's Green Valley until 2015. This is when we grafted a neighboring vineyard to more Chenin. Due to the age of the vines in Mangels Vineyard Chenin we are assuming that it was planted to Clone 1 as this I believe was the only clonal material for Chenin in California at this time. Planted on Conejo and Hambright loam, the soil contains high amounts of sand, silt and clay.

WINEMAKER'S NOTES: Harvested on August 15th, it was a very early year — the earliest I've ever harvested grapes in my 12 years of making wine. The Chenin Blanc came in at 21.5 Brix with a pH of 3.0. Fermentation occurred naturally in 600L Germanic/Austrian oval casks and lasted for over 6 weeks. A small portion went through malolactic fermentation, with most seeing none.

WINERY: Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria is used. We do not add any powdered tannins/enzymes to our wines. A minimal dose of SO₂ is added 4 weeks before bottling. The 2014 Chenin Blanc is unfinned and filtered.

BLEND: 100% Chenin Blanc

ALC: 12% alcohol

TOTAL PRODUCTION: 173 cases