



broc

2014 love rose california

Watermelon, Peach Pit, Saline

VINEYARD NOTES: Our inaugural vintage of the Love Rosé. Most of the grapes for this are sourced from Gibson Ranch in Mendocino. The last of the remaining original block that's over 100 years old, historically it's been called Grenache Gris. Recently many have begun to wonder if it's actually Grenache Gris at all, or an older California planting of Grenache Noir. Many of these older plantings are light sensitive, thus bleaching out to resemble the Gris version of Grenache. Whichever it is, they are still beautiful old California vines. The vineyard is now farmed by the Bilbro family of Marietta fame. They keep some of the grapes for themselves and sell a small portion to a few lucky California winemakers. It's an honor to work with some of this California viticultural history.

WINEMAKER'S NOTES: The grapes were harvested on September 2nd, another early harvest in California. It was 100% de-stemmed and left on the skins briefly (2-3 hours) to extract just the slightest amount of color. Then gently pressed into a larger stainless-steel tank overnight and racked to older 600 and 1200L foudre to ferment. Once fermentation finished, barrels were topped and the wine was bottled the following spring.

WINERY: Broc Cellars wines are all done by spontaneous fermentation, 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 Love Rosé is unfinned and lightly filtered.

BLEND: 70% Grenache Gris/20% Zinfandel/10% Syrah

ALC: 13% alcohol

TOTAL PRODUCTION: 400