



broc

2014 white zinfandel sonoma

VINEYARD NOTES: Grapes for the 2014 “White Zinfandel” come from 2 vineyards located in Russian River and Sonoma Valley, same as with our Vine Starr Zin. Both of these vineyards are non-certified organic. This is mainly a choice by growers as no sulfur is used on the grapes, as allowed in certified organic vineyards. So I guess in a sense they are beyond organic. Every year the grapes at the highest elevation of these vineyards suffer from too much sun before becoming completely ripe. So we decided instead of losing these beautiful grapes to sun exposure we’d pick early for a rosé.

WINEMAKER’S NOTES: Harvested well below 21 Brix, but with wonderful flavor. Not for the “White Zin” purists out there, this wine is fermented dry. Producing a rosé wine with pepper, watermelon, and tangy raspberry/strawberry. Fermented cool with no malolactic. Best served with only a slight chill.

WINERY: Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria are 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 White Zin is unfinned and lightly filtered.

BLEND: 100% Zinfandel

ALC: 11.5% alcohol

TOTAL PRODUCTION: 224 cases