



## **BROC CELLARS | 2015 Cassia Grenache Rosé**

**VARIETAL:** 100% Grenache Gris

**VINEYARD:** Gibson Ranch

**LOCATION:** Mendocino

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 320 cases

**WINEMAKER'S NOTES:** We took the de-stemmer component out of the crusher/de-stemmer that we have during harvest, and ran the fruit through along with their stems. We let the grapes marinate for about 4 hours, then dumped everything into our press. The wine fermented and aged in neutral French Oak barrels and in 500L Puncheons for 4 months. The method we used for the 2015 rosé gives the wine more salinity. One of our favorite wines this year!

**VITICULTURAL AREA:** The Grenache vines from Gibson Ranch are over 100 years old, making this vineyard the oldest one we work with. As with many old vine vineyards, it looks as though some of the vines have mutated into something closer to Grenache Noir than Gris. The Bilbro Family farms the vineyard, and we are honored to be working with them.

*All of our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO<sub>2</sub> is added 4 weeks before bottling to some wines.*

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