

CABERNET FRANC

HAPPY CANYON OF SANTA BARBARA 2015 11.9% ALC BY VOL

PRODUCED + BOTTLED BY BROCCELLARS IN BERKELEY CALIFORNIA



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, YOUR DRINKING SHOULD BE LIMITED TO ONE OR TWO DRINKS A DAY. (2) EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BROC CELLARS | 2015 CABERNET FRANC

VARIETAL: Cabernet Franc

VINEYARD: Crown Point

LOCATION: Happy Canyon, Santa Barbara - CA

ALCOHOL: 11.9%

TOTAL PRODUCTION: 400 cases

WINEMAKER'S NOTES:

The grapes were harvested at night mid October and were placed whole cluster into concrete tanks for fermentation. They were foot tread lightly in the morning with a gentle pump over at night. Gently pressed back into concrete tanks to age.

VITICULTURAL AREA:

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, keeping natural acidity and freshness. Crown Point is planted on serpentine soils that are composed of clay, loam and chert. Elevation varies between 500 to 1,000 feet.

Our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling to some wines.

BROC CELLARS

1300 5th St. Berkeley, CA 94710

www.broccellars.com | info@broccellars.com