



BROC CELLARS | 2015 Love White

VARIETALS: 90% Marsanne, 7% Roussanne, 3 % Viognier

VINEYARD: Love Ranch

LOCATION: Madera Foothills, CA

ALCOHOL: 13.5%

TOTAL PRODUCTION: 1,396 cases

WINEMAKER'S NOTES:

The grapes were harvested during the third week of August to help preserve the wine's natural acidity. The Roussanne saw brief skin contact before being pressed. The grapes were fermented together in a 25hL Hungarian oval cask with no SO₂, then racked down to 20 year-old 600L German casks and 10 year-old French barrels for 6 months. Malolactic fermentation was allowed to happen naturally.

VITICULTURAL AREA:

Grapes for Love White come from our friend Oscar Ramos' vineyard, Love Ranch. Located 35 miles south of Yosemite National Park in Madera County at 1,350 feet elevation, it's not your "normal" Central Valley vineyard. The soils are made up of granitic schist and farmed organically. The vineyard is minimally farmed. For the whites and reds we keep a good amount of leaves on the vines to protect against the heat. We also keep a slightly larger crop to disperse much of the sun's energy to prevent the sugars from spiking and to help maintain the lower alcohols below 14%.

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

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