

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS
chardonnay 2015

SONOMA COAST
MICHAEL MARA VINEYARD

13% alc/vol 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) DRINKING PREGNANT OR BECOMING PREGNANT DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE AND OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONTAINS SULFITES**

BROC CELLARS | 2015 Michael Mara Chardonnay

VARIETAL: 100% Chardonnay

VINEYARD: Michael Mara Vineyard

LOCATION: Sonoma Coast (*close to the town of Glen Ellen*)

ALCOHOL: 13%

TOTAL PRODUCTION: 68 cases

WINEMAKER'S NOTES: Whole cluster direct to press. We transferred the wine into stainless steel for one day, then to neutral French Oak barrels to age for 10 months.

VITICULTURAL AREA: Located just west of the town of Sonoma. Michael Mara Vineyard is planted on top of rocky lobe. Think of a rocky field of vines. It is truly a unique site for Chardonnay in California. Dry farmed with well-drained volcanic and pebbly subsoil. The vineyard is farmed by Steve Matthiasson. Drink now or age like a Chablis.

All of 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.

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