

M O C K V I N
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BROC CELLARS | 2015 MOCKVIN DU BROC ROSÉ

VARIETAL: 100% Valdiguié

VINEYARD: Wirth Vineyard

LOCATION: Solano County Green Valley

ALCOHOL: 18%

TOTAL PRODUCTION: 70 cases in 500ml bottles

WINEMAKER'S NOTES: Inspired by wines in the Jura region of France, we set out to make a fortified wine out of Valdiguié grape juice. The grapes were brought in, foot stomped and left on the skins for 2 days. We pressed the juice directly into 2 neutral French oak barrels and fortified the juice in barrel with brandy we had distilled out of Valdiguié wine. The 2 barrels were never topped off and left to oxidize for 5 years untouched. The result is something very special. Please enjoy with a slight chill. We recommend drinking within 2 weeks of opening and keep in fridge (but we know you will finish it). Santé!

VITICULTURAL AREA: The dry-farmed Valdiguié vines from Wirth were originally planted in 1948. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The vines grow deep in steep sloped, iron-rich soils and the vineyard is farmed organically.

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no S02, depending on the wine and style.