



NERO D'AVOLA

MENDOCINO

2015 13.5% ALC.

PRODUCED + BOTTLED

BROC CELLARS

BERKELEY CALIFORNIA



GOVERNMENT WARNING: IT IS DANGEROUS TO THE SUBSEQUENT HEALTH OF A FETUS AND A BREAST-FEEDING INFANT IF GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS OR LOSS OF PREGNANCY. DRINKING ALCOHOLIC BEVERAGES MAY IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BROC CELLARS | 2015 Nero d'Avola

Plum, Pepper & Spice

VARIETAL: 100% Nero d'Avola

VINEYARD: Fox Hill Vineyard

LOCATION: Mendocino

ALCOHOL: 13.5%

TOTAL PRODUCTION: 207 cases

WINEMAKER'S NOTES: 100% de-stemmed. Fermented in clay vessels lined with beeswax. Pressed after fermentation and aged in a combination of clay and neutral French oak for 8 months. It tastes like classic Nero to me, and it's an homage to some of the great Nero d'Avola's of Sicily that I used to love drinking while working behind the bar at Terroir in SF.

VITICULTURAL AREA: These are grapes you do not see everyday! There are not many Nero d'Avola vines planted here in California - Lucky for us, there is some from Fox Hill Vineyard near Ukiah. 17-year-old vines on sandy / sandy loam soils.

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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