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BROC CELLARS | 2015 Picpoul

VARIETAL: 100% Picpoul

VINEYARD: Luna Matta

LOCATION: Paso Robles, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 72 cases

WINEMAKER'S NOTES:

Pressed whole cluster into our 600L concrete egg and allowed to ferment with spontaneous yeast. The concrete egg shape creates a small convection current that gently stirs the lees during fermentation, creating texture to accompany the natural high acidity that Picpoul typically has. We left the wine to age on the lees in egg for 8 months. The 2015 Picpoul has its typical lemony acidity, but finishes slightly off dry - making this wine perfect to pair with Asian dishes or something with heat. This is our smallest production, producing only 72 cases this year.

VITICULTURAL AREA:

Our Picpoul grapes come from the limestone-rich, nutrient poor windswept Luna Matta Vineyard in the western hills of Paso Robles. It is a uniquely suited place just hospitable enough for most of the vines to survive and produce a few handfuls of grapes each year. Luna Matta Vineyard is certified organic with calcareous shale and sandstone soils. The vines are 8 years old.

All of 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 S02 is added 4 weeks before bottling.