



BROC CELLARS | 2015 Sparkling Cabernet Franc

VARIETALS: 100% Cabernet Franc

VINEYARD: Crown Point Vineyard

LOCATION: Happy Canyon, Santa Barbara - CA

ALCOHOL: 11.7%

TOTAL PRODUCTION: 100 cases

TASTING NOTES: Grapefruit, Echinacea Tincture, Umami

WINEMAKER'S NOTES:

Direct pressed into large stainless steel tanks. Fermented down to 15g, then chilled to stop fermentation for 2 weeks. Put into bottle and left on its side for 8 months. Disgorged.

VITICULTURAL AREA:

This is our fourth vintage of Cabernet Franc over the last 5 years from Happy Canyon in Santa Barbara. Over this time the vineyard has changed hands a few times to what is now called Crown Point Vineyard. Located Northeast of Los Olivos, Happy Canyon is the warmest AVA in Santa Barbara. Despite the warm days there is a large diurnal shift at night to help keep the grapes natural acidity and freshness. Planted mostly on serpentine soils that are composed of loam/clay loam with varying amounts of chert. Elevation is between 500 to 1000 feet. We pick the cooler part (the lower bottom) of our Cabernet Franc block for the Sparkling. We also make a still Cab Franc.

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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