



BROC CELLARS | 2015 Vine Starr Zinfandel

Black and white peppercorn, raspberry, blackberry

VARIETAL: 100% Zinfandel

VINEYARD: Arrowhead Vineyard + Buck Hill Vineyard

LOCATION: Sonoma Valley (Arrowhead) + Russian River (Buck Hill)

ALCOHOL: 13.5%

TOTAL PRODUCTION: 850 cases

WINEMAKER'S NOTES: Slightly darker and richer than the previous year, with more pepper components. Reminiscent of wines from where the Rhone Valley and Beaujolais meet. Picked at low brix to highlight acidity and the fruit. 100% de-stemmed and fermented in stainless and concrete tanks. Aged for 10 months in neutral French oak barrels.

VITICULTURAL AREA: 50/50 blend of Buck Hill and Arrowhead Vineyards. Both of these vineyards are non-certified organic, using no chemicals or sulfur in the vineyards. They grow in volcanic soil.

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 S02 is added 4 weeks before bottling to some wines.

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