



BROC CELLARS | 2016 GRENACHE GRIS ROSE

VARIETAL: Grenache Gris & Grenache Noir

VINEYARD: Gibson Ranch

LOCATION: Mendocino, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 105 cases

WINEMAKER'S NOTES:

The grapes were foot stomped and left to macerate overnight for 8 hours. They were then pressed to tank for 24 hours, and put into 500L neutral French Oak barrels. No sulfur was added during fermentation or aging. 2016 vintage yielded only about 1/3 of the previous year.

VITICULTURAL AREA:

The 100 year-old vines come from Gibson Ranch located in McDowell Valley, inland of the town of Mendocino. As with many old vineyards, it looks like some of the vines have mutated from Grenache Noir to Grenache Gris. The Bilbro Family farms the sandy / sandy loam soil vineyard, and we are honored to be working with them.

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.

BROC CELLARS

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