

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS

chardonnay 2016

SONOMA COAST

MICHAEL MARA VINEYARD

13% alc/vol 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN INCREASE THE RISK OF BIRTH DEFECTS DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) DRINKING AND DRIVING CAN CAUSE FATAL ACCIDENTS. (3) DRINKING AND OPERATING MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONTAINS SULFITES**

BROC CELLARS | 2016 Michael Mara Chardonnay

VARIETAL: 100% Chardonnay

VINEYARD: Michael Mara Vineyard

LOCATION: Sonoma Coast

ALCOHOL: 13%

TOTAL PRODUCTION: 68 cases

WINEMAKER'S NOTES: Whole cluster direct to press. We transferred the wine into stainless steel for one day, then to Stockinger puncheons from Austria for 10 months.

VITICULTURAL AREA: Located just west of the town of Sonoma - Michael Mara Vineyard is planted on top of rocky lobe. Think of a rocky field of vines. It is truly a unique site for Chardonnay in California. Dry farmed with well-drained volcanic and pebbly subsoil. The vineyard is farmed by Steve Matthiasson. Drink now or age like a Chablis.

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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