

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS

CHENIN BLANC 2016

SHELL CREEK VINEYARD
PASO ROBLES

12% ALC./VOL. 750 ml.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES IF THEY ARE BREASTFEEDING. (2) DRINKING ALCOHOLIC BEVERAGES CAN BE CAUSATIVE OF ALCOHOLIC DRUG INTERACTIONS. YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MANY OTHER ACTIVITIES, WILL BE IMPAIRED BY DRINKING. ©2016 BROCCELLARS

BROC CELLARS | 2016 Shell Creek Chenin Blanc

VARIETAL: Chenin Blanc

VINEYARD: Shell Creek

LOCATION: Paso Robles, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 200 cases

WINEMAKER'S NOTES:

Direct pressed, fermented and aged in a combination of new 500L Stockinger and one year old barrels. Aged for 9 months in barrel with no filtration. 100% malolactic fermentation.

VITICULTURAL AREA:

Shell Creek Vineyard is 20 miles from the town of Paso Robles. It has sandy top soil with calcareous fossilized seashells underneath. Planted in 1972, the Stinton Family has owned the property since the late 1800's. Non-certified organic and no use of chemicals in the vineyard.

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

1300 5th St. Berkeley, CA 94710

www.broccellars.com | info@broccellars.com