



BROC CELLARS | 2016 Sparkling Cabernet Franc

VARIETAL: Cabernet Franc

VINEYARD: Crown Point

LOCATION: Happy Canyon, Santa Barbara - CA

ALCOHOL: 11.7%

TOTAL PRODUCTION: 237 cases

WINEMAKER'S NOTES:

Directly pressed into large stainless steel tanks and fermented down to 15 grams of sugar per liter and chilled to stop fermentation. Then put into bottle and left on its side for 11 months. Hand disgorged.

VITICULTURAL AREA:

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, keeping natural acidity and freshness. Crown Point is planted on serpentine soils that are composed of clay, loam and chert. Elevation varies between 500 to 1,000 feet. We pick the coolest part (the lower bottom) of our block for this sparkling wine. We also make two still Cabernet Francs from Crown Point.

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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