



VINE STARR

SONOMA COUNTY
Z I N F A N D E L

2016

PRODUCED + BOTTLED BY
B R O C C E L L A R S
BERKELEY CALIFORNIA

 ALC 12.5% BY VOL. 750 ML

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES INCREASES YOUR RISK OF HEART DISEASE, HIGH BLOOD PRESSURE, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

BROC CELLARS | 2016 VINE STARR ZINFANDEL

VARIETAL: Zinfandel

VINEYARD: Arrowhead Mountain + Buck Hill Vineyard

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

ALCOHOL: 12.5%

TOTAL PRODUCTION: 1211 cases

WINEMAKER'S NOTES:

Inspired by the wines from Beuajolais and Northern Rhone, we harvested early to highlight acidity and fresh fruit. 100% destemmed and fermented in 5-ton stainless steel tanks. Aged for 10 months in neutral French oak barrels.

VITICULTURAL AREA:

50/50 blend of Arrowhead and Buck Hill, which both have volcanic soil. Both vineyards are non-certified organic, using no chemicals or sulfur. For 2016, we added a plot from Buck Hill's white volcanic ash hillside terrace for the first time.

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.

B R O C C E L L A R S

1300 5th St. Berkeley, CA 94710

www.broccellars.com | info@broccellars.com