



B R O C C E L L A R S | 2 0 1 7 G R E N A C H E G R I S

VARIETAL: 100% Grenache Gris

VINEYARD: Gibson Ranch

LOCATION: Mendocino

ALCOHOL: 12%

TOTAL PRODUCTION: 250 cases

WINEMAKER'S NOTES: The grapes were foot stomped whole cluster and left to macerate for a couple hours. They were then pressed to tank and put into 500L neutral French oak barrels. No sulphur was added during fermentation, aging or bottling.

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 vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Soils consists of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be working with them.

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no S02, depending on the wine and style.

B R O C C E L L A R S

1300 5th st. berkeley, ca 94710

www.broccellars.com | info@broccellars.com