



## **B R O C C E L L A R S | 2 0 1 7 K O U K O U**

**VARIETAL:** 100% Cabernet Franc

**VINEYARD:** Crown Point Vineyard

**LOCATION:** Happy Canyon - Santa Barbara

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 840 cases

**WINEMAKER'S NOTES:** Coucou, a French hello and greeting, was fitting for the first vintage we made last year because it tasted ready before the end of the year it was harvested in. The wine has now evolved to KOUKOU - still keeping the fun in the name, translating now to baby chicken in Japanese. The grapes were brought in and placed whole cluster in 5-ton fermenters. Foot stomped in the morning and pumped over in the evening. We gently pressed into neutral French oak barrels and aged for 5 months.

**VITICULTURAL AREA:** Crown Point Vineyard is 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 to help keep the natural acidity and freshness of the grapes. Planted mostly on serpentine soils that are composed of loam/clay loam with varying amounts of chert. Elevation is between 500 to 1000 feet.

*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 SO<sub>2</sub>, depending on the wine and style.*

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