

BROC CELLARS | 2017 LOVE WHITE

VARIETAL: 38% Marsanne, 38% Rousanne, 20% Grenache Blanc, 4% Viognier

VINEYARD: Love Ranch

LOCATION: Madera Foothills, CA

ALCOHOL: 13%

TOTAL PRODUCTION: 800 cases

WINEMAKER'S NOTES:

The grapes were harvested during the third week of August to help preserve the grape's natural acidity. The grapes were co-fermented and aged in a combination of a 5-year-old 25hL Hungarian oval cask, 60gal barriques, 150gal puncheons, and 20-year-old 660gal German ovals for 8 months with no S02. Malolactic fermentation was allowed to happen naturally.

VITICULTURAL AREA:

Grapes for the Love White come from our frieond Oscar Ramos' vineyard – Love Ranch. Located 35 miles south of Yosemite National Park in Madera County. At 1,350 ft elevation, it's not your normal Central Valley Vineyard. The soils are made up of granitic schist and there is no use of chemicals, pesticides or herbicides. We keep a large amount of leaves on the vines to protect against the heat. We also keep a slightly larger crop to disperse much of the sun's energy to prevent the sugars from spiking and to help maintain the alcohols below 14%.

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 S02 is added 4 weeks before bottling to some wines.

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