



## **B R O C C E L L A R S | 2 0 1 7 M I S S I O N E S E N C I A**

**VARIETAL:** 100% Mission

**VINEYARD:** Somers Vineyard

**LOCATION:** Lodi

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 158 cases

**WINEMAKER'S NOTES:** Mission is the first cultivated grape in California and also goes by the name Listan Prieto. This is our second vintage making wine from Mission grapes, and we are still very excited by it. Spanish missionaries planted the grapes in California to make sacramental, table and fortified wines. We made the Mission using carbonic maceration and aged the wine for 5 months. We also made fortified Angelica wine in 2016 and again for 2017.

**VITICULTURAL AREA:** The age of the vineyard is unknown, but we are certain it is 60+ years old. These old vines grow beside a river in Lodi. The soil consists of sand and gravel. It is dry farmed with no use of chemicals, herbicides and pesticides.

*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.*

### **B R O C C E L L A R S**

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