



PETILLANT WINE



2017 CHENIN BLANC
PETILLANT WINE
PASO ROBLES
PRODUCED + BOTTLED BY
BROC CELLARS
BERKELEY CALIFORNIA
11.5% ALC BY VOL
750 ml.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) PREGNANT WOMEN SHOULD AVOID ALCOHOL DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (3) DRIVING OR OPERATING MACHINERY WHILE DRINKING ALCOHOL MAY IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BROC CELLARS | 2017 Petillant Chenin Blanc

VARIETAL: 100% Chenin Blanc

VINEYARD: Shell Creek Vineyard

LOCATION: Paso Robles (*East Side*)

ALCOHOL: 11.5%

TOTAL PRODUCTION: 600 cases

WINEMAKER'S NOTES: We used the Petillant Natural method for making our sparkling Chenin Blanc. We pressed whole clusters into stainless steel and fermented the wine until it reached 15 grams of sugar. Then we chilled the wine down to stop fermentation and bottled the juice. As it warmed up, fermentation began again in bottle. Wine spent 4 months in bottle, and was disgorged by hand with no dosage.

VITICULTURAL AREA: Shell Creek Vineyard has sandy top soil and calcareous fossilized sea shells underneath. It was planted in 1972, and owned by the same family (Sinton Family), since the late 1800's. The vineyard is SIP certified – it is sustainably farmed with no spraying of round-up.

All 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.

BROC CELLARS

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