



broc
cellars

2017 PETILLANT VALDIGUIÉ



VARIETAL: 100% VALDIGUIÉ

VINEYARD: ROSEWOOD VINEYARD

LOCATION: MENDOCINO

ALCOHOL: 11%

TOTAL PRODUCTION: 250 cases

WINEMAKER'S NOTES: The grapes are foot treaded and left on the skins for 24 hours then pressed into stainless steel. The juice is fermented down to 18 grams of sugar. The tank is then chilled for 2 weeks to stop fermentation, then bottled. The bottles are left on their side for 10 months and lightly disgorged by hand with no dosage.

VITICULTURAL AREA: Rosewood Vineyard is Certified Organic and dry farmed in Redwood Valley, Mendocino. These vines are 90+ years old in soils that are redvine series.

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 SO₂, depending on the wine and style.