



broc
cellars

2017 SHELL CREEK CHENIN BLANC

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS

CHENIN BLANC 2017

SHELL CREEK VINEYARD
PASO ROBLES

12% ALC./VOL. 750 ml.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES IF THEY ARE PREGNANT. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

VARIETAL: CHENIN BLANC

VINEYARD: SHELL CREEK VINEYARD

LOCATION: PASO ROBLES, CA

ALCOHOL: 12%

WINEMAKER'S NOTES:

The grapes are directly pressed and naturally fermented in 500L Puncheons made by Franz Stockinger from Austria. We use a combination of one and two year old Stockinger Puncheons and age the wine for 9 months with no filtration. 100% malolactic fermentation.

VITICULTURAL AREA:

Shell Creek Vineyard is located 20 miles from the town of Paso Robles. It has sandy top soil with calcareous fossilized seashells underneath. The vineyard was planted in 1972 by the Stinton Family (who has owned the property since the late 1800's). The vineyard is certified sustainable - using no synthetic herbicides, pesticides or fertilizers.

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.