



BROC CELLARS | 2017 Valdiguié

VARIETAL: 100% Valdiguié

VINEYARD: Wirth Ranch

LOCATION: Solano County, Green Valley

ALCOHOL: 12%

TOTAL PRODUCTION: 1001 cases

WINEMAKER'S NOTES: The whole cluster grapes went through an extended partial carbonic fermentation, which makes the 2017 vintage more structured and age worthy. Fermented in concrete and stainless steel, wine was pumped over twice per day. We aged in concrete and neutral French oak for 10 months.

VITICULTURAL AREA: The dry-farmed vines are over 65 years old and are located in the heart of Green Valley, between Napa and Suisun Valley. Valdiguié was formerly known as Napa Gamay in California. Wirth is planted on steep-sloped, iron-rich soils.

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.