



## **BROC CELLARS | 2017 WIRTH ZINFANDEL**

**VARIETAL:** ZINFANDEL

**VINEYARD:** WIRTH RANCH

**LOCATION:** SOLANO COUNTY GREEN VALLEY, CA

**ALCOHOL:** 12%

### **WINEMAKER'S NOTES:**

Zinfandel first came to California during the Gold Rush. It grows beautifully here - thriving in California's soil. We love the older expressions of Zinfandel, before it got a bad name in California for being high in alcohol and overly ripe. This year we are excited to debut our first vintage of the Wirth Zinfandel. The fruit is very special, and we are excited to share it with you.

We destemmed the fruit into 5 ton stainless steel open top fermenters, where it naturally fermented. Then aged in 60 gallon neutral French Oak barrels for 10 months.

### **VITICULTURAL AREA:**

Wirth Vineyard's Zinfandel was planted in 1948 on the vineyard's hillside and thrives in the volcanic, iron-rich soils. The old vines are dry farmed with low yields - getting 1 ton per acre. Steve Wirth took over farming from his dad a couple decades ago. He farms the vineyard 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 SO<sub>2</sub>, depending on the wine and style.*