



BROC CELLARS | 2018 BROC VALDIGUIÉ

VARIETAL: 100% Valdiguié

VINEYARD: Wirth Vineyard

LOCATION: Solano County, Green Valley

ALCOHOL: 12%

TOTAL PRODUCTION: 193 cases

WINEMAKER'S NOTES: Whole berry clusters went directly into our large concrete tanks. Semi-carbonic fermentation occurred – foot treading and pumping over every day. After pressing we aged the wine back into concrete and neutral French oak for 10 months. Yields are very low with this planting of old vine Valdiguié. With older plantings you get more complexity. The outcome is darker, more structured fruit with lifting acidity. This is a wine that stands out from the rest. It is so special to us that we have named it the Broc Valdiguié this vintage and beyond. Kampai!

VITICULTURAL AREA: The dry-farmed Valdiguié vines from Wirth were originally planted in 1948. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The vines grow deep in steep sloped, iron-rich soils and is farmed organically.

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.