



2018 GOT GRAPES VALDIGUIÉ

VARIETAL: 100% VALDIGUIÉ

VINEYARD: RICETTI + ROSEWOOD VINEYARD

LOCATION: MENDOCINO, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 400 cases

WINEMAKER'S NOTES:

Got Grapes is a series we started in 2017 for wines we made accidentally from a busy harvest year that turned out to be something very special. This release of the Got Grapes Valdiguié is different from the Broc Valdiguié that we have released over the past 7 years. This Valdiguié was originally picked for rosé, but we decided to keep a small portion to make this lighter French inspired red. The fruit was destemmed and fermented on the skins then pressed sweet into tank where it finished fermentation and aged in neutral French oak barrels for 6 months. This wine is great chilled. Have fun with it!

VITICULTURAL AREA:

Rosewood has old vine dry farmed Valdiguié grown in sandy clay loam. The vineyard is at 400 ft elevation and located in the city called 10,000 Buddhas in Ukiah. Ricetti Vineyard is also located in Mendocino and dry farmed. We love working with these two vineyards because they do not spray or use any pesticides, herbicides or synthetic fertilizer. They use the best farming practices.

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.

