



## **B R O C C E L L A R S | 2 0 1 8 G R E N A C H E G R I S**

**VARIETAL:** 100% Grenache Gris

**VINEYARD:** Gibson Ranch

**LOCATION:** Mendocino

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 280 cases

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

The grapes were foot stomped whole cluster and left to macerate for a couple hours. We pressed to tank and the wine was moved to a combination of neutral French oak barrels and stainless steel tank. No Sulphur was added during fermentation, aging or bottling. The amount of color on the skins of the grapes varies year to year based on the canopy of the vines throughout the growing vintage. It's so much fun to see what this wine brings us each year. Sometimes light, other years dark and, like this year, something in between.

### **VITICULTURAL AREA:**

Gibson Ranch grows 110 year-old vines Grenache vines and is located in the McDowell Valley, inland of the town of Mendocino. They farm naturally using practices that are in line with our winemaking philosophy. They do not use any synthetic herbicides, pesticides and fertilizers. As with many old vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Jumping genes! Soils consist of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be making wines from this site.

*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 S02, depending on the wine and style.*