



B R O C C E L L A R S | 2 0 1 8 K O U K O U

VARIETAL: 100% Cabernet Franc

VINEYARD: Santa Ynez Vineyard

LOCATION: Santa Barbara County

ALCOHOL: 12%

TOTAL PRODUCTION: 800 cases

WINEMAKER'S NOTES:

KOUKOU Cab Franc – the name seemed so fitting for this style of Cabernet Franc we enjoy making. Fresh, light, chillable and easy to drink. The grapes were brought in and placed whole cluster in concrete tank. Foot stomped in the morning and pumped over in the evening. We gently pressed back into concrete and aged for 10 months.

VITICULTURAL AREA:

We love the fruit coming from this new vineyard we are working with. Despite the warm days there is a large diurnal shift at night to help keep the natural acidity and freshness of the grapes. Planted mostly on serpentine soils that are composed of loam/clay loam with varying amounts of chert. The vineyard farms consciously and in line with our natural winemaking philosophy. They do not use any synthetic fertilizers, herbicides or pesticides. Spread the love with our KouKou!

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.