



BROC CELLARS | 2018 LAGREIN ROSÉ

VARIETAL: 100% Lagrein

VINEYARD: Lone Pine Vineyard

LOCATION: El Dorado County, CA

ALCOHOL: 12.5%

TOTAL PRODUCTION: 215 cases

WINEMAKER'S NOTES:

Unlike the previous vintage, the grapes for 2018 were pressed immediately. Lagrein is a very dark grape, so the skins bleed off instantly – hence the darker hue in the previous release. We wanted to see what pressing immediately would give off for color. We love what this vintage produced – a fun textural, almost orange wine. It's pressed into stainless steel and aged for 9 months. The numerous bottles of Nusserhoff's Lagrein Rosé that we have enjoyed over the years from Alto Adige inspire this wine.

VITICULTURAL AREA:

What is special about this wine is the vineyard. Lone Pine Vineyard is farmed by Charlie Cosens, where he grows Lagrein, Refosco and Chardonnay. The vineyard is located in El Dorado County, just outside of Placerville. It is at 1700 ft elevation and consists of volcanic rock, shale and fine grained granite. One of the reasons we started working with the vineyard is because Charlie farms without the use of pesticides, herbicides or synthetic fertilizers. He also recently got certification for his farming practices in the vineyard. We are really excited about the future vintages with Lone Pine Vineyard.

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.