BROCCELLARS | 2018 LOVE RED

VARIETAL: 77% Carignan, 15% Valdiguié, 8% Syrah
LOCATION: North Coast, Mendocino + Solano County Green Valley
ALCOHOL: 12.5%

WINEMAKER’S NOTES:
The Love Red grapes are harvested early to highlight the fruit and preserve the acidity. The Carignan is a combination of whole cluster and destemmed fruit from four 70 year-old dry farmed vineyards. The Valdiguié and Syrah were whole cluster. The wine was aged in a combination of neutral French oak barrels and concrete tanks.

VITICULTURAL AREA:
The grapes come from 70+ year-old vines in Solano County’s Green Valley and Mendocino County. Solano County’s Green Valley area is tucked between Napa and Suisun Valley where the grapes of each vineyard grow in sandy loam soils and come from dry-farmed and head-pruned vines. The Solano County Green Valley vineyards practice non-certified organic farming. The Mendocino vineyards are both dry farmed and practice certified organic farming.

We started making our Love Wines because we want to provide a more affordable everyday drinking wine to a larger market while still espousing the key tenets we believe in --- minimal intervention and no synthetic fertilizers, pesticides or fungicides in the vineyards. The Love wines are larger production blends by design. We still use only native yeasts and bacteria for fermentation with no additives or adjuncts, but we do choose to use trace amounts of SO2 at bottling. Each of the Love blends contain grapes from vineyards with varying degrees of intervention and the vineyards and blends can change with each vintage.

At Broc Cellars, 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.