



GENERAL: WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES BEFORE DRIVING. EXCESSIVE CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONTAINS SULFITES**

## BROC CELLARS | 2018 LOVE WHITE

**VARIETAL:** 43% Marsanne, 28% Roussanne, 17% Grenache Blanc, 12% Picpoul

**VINEYARD:** Love Ranch

**LOCATION:** Madera Foothills, CA

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 1367 cases

### WINEMAKER'S NOTES:

The grapes were harvested during the third week of August to help preserve their natural acidity. All varieties were fermented separately and aged in a neutral French oak barrels for 8 months with no SO<sub>2</sub>. Malolactic fermentation was allowed to happen naturally. For the 2018 vintage we added Picpoul grapes that we grafted on some Roussanne vines at Love Ranch using cuttings we received from Rorick Vineyards a couple years ago. We are very happy the Picpoul was added to the blend this year.

### VITICULTURAL AREA:

Grapes for the Love White come from our friend Oscar Ramos' vineyard – Love Ranch. Located 35 miles south of Yosemite National Park in Madera County. At 1,350 foot elevation, it's not your normal Central Valley Vineyard. The soils are made up of granitic schist and there is no use of chemicals, pesticides or herbicides. We keep a large amount of leaves on the vines to protect against the heat. The crop is slightly larger to disperse much of the sun's energy and prevent the sugars from spiking this helps maintain the alcohols below 14%.

*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 SO<sub>2</sub>, depending on the wine and style.*