



BROC CELLARS | 2018 OLD VINE CARIGNAN

VARIETAL: 85% Carignan | 10% Alicante Bouschet | 4% Zinfandel | 1% Palomino

VINEYARD: Oat Valley Vineyard

LOCATION: Alexander Valley

ALCOHOL: 12.5%

TOTAL PRODUCTION: 440 cases

WINEMAKER'S NOTES: We bring in whole clusters to our large concrete tanks. The berries remain intact and protected with a constant blanket of CO₂ until their native yeasts begin to ferment the grape sugars from the inside out. A slow mortification breaks down the color components in the skins, infusing the juice inside the still-unbroken berries with a vibrant red hue. When fully dry, it is pressed back into the concrete vessels for aging. Bottled after 8 months of aging. This wine shows the amazing depth of flavor from these rugged, ancient vines.

VITICULTURAL AREA: Having saved a remarkable ancient vineyard from imminent "Cabernetification", we continue to nurture its 130+ year-old vines, capturing a character unfound in mere 120 year old vineyards. An original field-planted block, these Carignan plants are interspersed with Palomino (white variety from Jerez), Zinfandel and Alicante (a rare black-fruited vine that produces some of the darkest juice on the planet). Its decomposed sandy soils make it impossible for the vine-pest phylloxera to survive, leaving these some of the last remaining self-rooted vines in the state.

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.

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