



BROC CELLARS | 2018 PETILLANT VALDIGUIÉ

VARIETAL: 100% Valdiguié

VINEYARD: Ricetti Vineyard

LOCATION: Mendocino

ALCOHOL: 11%

TOTAL PRODUCTION: 293 cases

WINEMAKER'S NOTES:

The grapes are foot treaded and left on the skins for less than a day. We pressed the juice into stainless steel tank. It is then fermented down to 18 grams of sugar, chilled for 2 weeks to stop fermentation, then bottled. The bottles are left on their side for 8 months and lightly disgorged by hand with no dosage. Every bottle touches at least 4 different sets of hands in the cellar and while disgorging. It is a true labor of love making a petillant wine, and we love what it creates amongst people enjoying it together - celebration.

VITICULTURAL AREA:

Ricetti Vineyard is located in Mendocino County, more specifically the Redwood Valley AVA. The Valdiguié vineyard was planted in 1960 and practices conscious farming – no spraying of any pesticides, herbicides or synthetic fertilizers. We are honored to work with this special 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 S02, depending on the wine and style.