

PRODUCED AND
BOTTLED BY
BROC CELLARS
BERKELEY
CALIFORNIA



BROC CELLARS

CHENIN BLANC 2018

SHELL CREEK VINEYARD
PASO ROBLES

12% ALC./VOL. 750 ml.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES. (2) DRINKING ALCOHOLIC BEVERAGES CAN INCREASE YOUR RISK OF HEART DISEASE AND CAN BE CAUSAL IN THE DEVELOPMENT OF FETAL ALCOHOL SYNDROME. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES MAY IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BROC CELLARS | 2018 SHELL CREEK CHENIN BLANC

VARIETAL: 100% Chenin Blanc

VINEYARD: Shell Creek Vineyard

LOCATION: Paso Robles, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 159 cases

WINEMAKER'S NOTES:

The grapes are directly pressed and naturally fermented into 500L Puncheons made by Franz Stockinger from Austria. We use a combinations of one, two and three year old Stockinger Puncheons and age the wine for 9 months with no filtration. 100% malolactic fermentation.

VITICULTURAL AREA:

Shell Creek Vineyard is located 20 miles from the town of Paso Robles. It has sandy top soil with calcareous fossilized seashells underneath. The vineyard was planted in 1972 by the Stinton Family (who has owned the property since the late 1800's). Our Chenin Blanc is farmed without using any pesticides, herbicides or synthetic fertilizers. The vineyard is in the process of getting certification for their farming practices.

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.