



NERO D'AVOLA
'THE BADGER'
MENDOCINO
2018
PRODUCED + BOTTLED
BY BROCCELLARS
BERKELEY CALIFORNIA



750 ml | 13% ALC. BY VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE. (3) DRINKING PREGNANT? AVOID ALCOHOL. (4) CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

BROC CELLARS | 2018 “THE BADGER” NERO D’AVOLA

VARIETAL: 100% Nero d’Avola

VINEYARD: Fox Hill Vineyard

LOCATION: Mendocino

ALCOHOL: 13%

TOTAL PRODUCTION: 320 cases

WINEMAKER’S NOTES:

The Nero is fermented on the skins in amphora and left on the skins past fermentation. We basket press late January back into amphora to age for 8 months. It tastes like classic Nero to me, and it’s an homage to some of the great Nero d’Avolas of Sicily I loved drinking while working behind the bar at Terroir in San Francisco. It’s one of our favorite wines to make in the cellar.

VITICULTURAL AREA:

These are grapes you do not see every day as there are not many Nero d’Avola vines planted here in California. We are lucky to have found Fox Hill Vineyard – where Nero is planted and thriving. The vineyard is in Mendocino County, located near Ukiah. The vines are around 20 years old and starting in 2019, the vineyard is farmed by Sam Bilbro and Evan Lewandowski. We are so excited about the future of the vineyard, as it will be in the best farming hands.

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.