



broc  
cellars

## 2018 TROUSSEAU GRIS



**VARIETAL:** 100% TROUSSEAU GRIS

**VINEYARD:** FANUCCHI-WOOD ROAD VINEYARD

**LOCATION:** RUSSIAN RIVER VALLEY

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 219 CASES

### **WINEMAKER'S NOTES:**

This is our first time working with Trousseau Gris. We aged it on the skins in 1000L sandstone jars for 6 months. Pressed into neutral French oak red wine barrels. This wine is left unfiltered and sees no SO<sub>2</sub>.

### **VITICULTURAL AREA:**

The grapes come from 40 year-old Fannuchi Wood Road Vineyard in the Russian River Valley. When we received the fruit, the clusters looked like a mutation of both Trousseau Gris and Noir. Very excited to be working with this new vineyard. Farmed without synthetics or pesticides.

*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.*