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 SO2.

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 S02, depending on the wine and style.