



## VINE STARR

SONOMA COUNTY  
ZINFANDEL

2 0 1 8

PRODUCED + BOTTLED BY  
**BROC CELLARS**  
BERKELEY CALIFORNIA



ALC 12.8% BY VOL. 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) PREGNANT WOMEN SHOULD AVOID ALCOHOLIC BEVERAGES. (3) DRIVING UNDER THE INFLUENCE OF ALCOHOL CAN BE DANGEROUS TO YOU AND OTHERS. (4) DRIVING WHILE IMPAIRED BY ALCOHOL CAN CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

## BROC CELLARS | 2018 VINE STARR ZINFANDEL

**VARIETAL:** Zinfandel

**VINEYARD:** Arrowhead Mountain + Buck Hill Vineyard

**LOCATION:** Sonoma Valley (Arrowhead) + Russian River (Buck Hill)

**ALCOHOL:** 12.8%

**TOTAL PRODUCTION:** 968 cases

### WINEMAKER'S NOTES:

We have been making the Vine Starr Zinfandel since we first started Broc Cellars and it now stands as one of our most notable wines worldwide. The wine has evolved from our first vintage in 2006 when it was a red blend of Zinfandel and Syrah. In 2009 we were fortunate to source from both Arrowhead and Buckhill Vineyards in Sonoma County which allowed Vine Starr to be 100% Zinfandel.

Inspired by the wines from where the Beaujolais and Northern Rhone meet, we harvested early to highlight acidity and fresh fruit. 100% destemmed and fermented in 5-ton stainless steel tanks. Aged for 10 months in neutral French oak barrels.

### VITICULTURAL AREA:

50/50 blend of Arrowhead and Buck Hill, which both have volcanic soil. Both vineyards farm using no chemicals, pesticides, herbicides or sulfur. Buck Hill is located in Russian River, Sonoma County and Arrowhead just above the town of Sonoma.

*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.*