

BROC



BROC CELLARS | 2019 BROC VALDIGUIÉ

VARIETAL: 100% Valdiguié

VINEYARD: Wirth Vineyard

LOCATION: Green Valley, Solano County, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 192 cases

WINEMAKER'S NOTES:

Whole berry clusters went directly into our large concrete tanks. Semi-carbonic fermentation occurred – foot treading and pumping over every day. After pressing we aged the wine back into concrete tank and neutral French oak barrels for 10 months. Yields are very low with this planting of old vine Valdiguié with about 1 ton per acre. With older vine plantings more complexity and structure comes out. The outcome is darker fruit with lifting acidity. This is a wine that stands out from the rest and ages nicely.

VITICULTURAL AREA:

The dry-farmed Valdiguié vines from Wirth Ranch were originally planted in 1948. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The vines grow deep in steep-sloped, iron-rich soils and are farmed organically.

At Broc Cellars 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 SO2, depending on the wine and style.