



BROC CELLARS | 2019 GOT GRAPES VALDIGUIÉ

VARIETAL: 100% Valdiguié

VINEYARD: Rosewood Vineyard

LOCATION: Mendocino, CA

ALCOHOL: 11.5%

TOTAL PRODUCTION: 208 cases

WINEMAKER'S NOTES: Got Grapes is a series we started in 2017 for wines we made accidentally from a busy harvest year that (unintentionally) turned out to be something very special. Since the release of Got Grapes Valdiguié for the 2017 vintage, we loved how different it was compared to our Broc Valdiguié coming from Wirth Vineyard. Got Grapes is fresher, lighter – something you can chill and enjoy year round whether it is by a pool during summer or on the Thanksgiving table. This year's Got Grapes comes from a small portion of Rosewood Vineyard's pick and only saw concrete. The fruit was left whole cluster in our small concrete cylinder to ferment for 10 days, then pressed back into concrete to age for 10 months. The plan for this wine was to go into our Love Red blend – but it was too good on its own. Chill it down, pop it open and drink up.

VITICULTURAL AREA: Rosewood has old vine dry-farmed Valdiguié that grows in sandy clay loam. The vineyard is at 400 ft elevation and located in the city called 10,000 Buddhas in Ukiah. Rosewood Vineyard is organically farmed.

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.

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