



## **B R O C C E L L A R S | 2019 GRENACHE GRIS**

**VARIETAL:** 100% Grenache Gris

**VINEYARD:** Gibson Ranch

**LOCATION:** Mendocino

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 306 cases

**WINEMAKER'S NOTES:** Like the year before, we decided to foot stomp the grapes whole cluster, then we left them on the skins for a couple hours to macerate. We pressed to tank and the wine was moved to a combination of neutral French oak barrels and stainless steel tank. No sulphur was added during fermentation, aging or bottling. We love the texture and feel of the wine and believe it shows best unfiltered. The amount of color on the skins of the grapes varies vintage to vintage based on the canopy of the vines throughout the growing season. It's so much fun to see what this wine brings us each year. Sometimes light, other years dark and like this year and last – something in between. We hope you enjoy.

**VITICULTURAL AREA:** Gibson Ranch grows 110 year-old vines Grenache vines and is located in the McDowell Valley, inland of the town of Mendocino. They farm using practices that are in line with our winemaking philosophy – naturally. They do not use any synthetic herbicides, pesticides and fertilizers. As with many old vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Jumping genes! Soils consist of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be making wines from this site.

*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.*

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