**B R O C C E L L A R S  |  2019 LAGREIN ROSÉ**

**VARIETAL:** 100% Lagrein

**VINEYARD:** Lone Pine Vineyard

**LOCATION:** El Dorado County, CA

**ALCOHOL:** 12.5%

**TOTAL PRODUCTION:** 191 cases

**WINEMAKER’S NOTES:** Since we started working with Lone Pine Vineyard’s Lagrein in 2016, it has been made differently each year. The individual vintages have explored varied expressions from the grape and vineyard. The earlier years were darker with longer skin contact. Last year we direct pressed – and it looked and tasted like an orange wine. We love every vintage thus far, but feel this year has brought out the best of Lone Pine’s Lagrein. Half of the grapes were foot stomped and the other half left whole cluster. All grapes went into the press together. We aged the wine for 10 months in stainless. 2019 is more of a rosato – it tastes like freshly picked summer strawberries from the garden. The numerous bottles of Nusserhoff’s Alto Adige Lagrein Rosé that we have enjoyed over the years inspire this wine. Enjoy this wine year round!

**VITICULTURAL AREA:** The vineyard is what makes this wine special. Lone Pine Vineyard is farmed by Charlie Cosens. He grows Lagrein, Refosco and Chardonnay. The vineyard is located in El Dorado County, just outside of Placerville. It is at 1700 ft elevation and consists of volcanic rock, shale and fine grained granite. One of the reasons we started working with the vineyard is because Charlie farms without the use of pesticides, herbicides or synthetic fertilizers. He also recently got certification for his farming practices in the vineyard. We are really excited about the future vintages with Lone Pine Vineyard.

*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.*