

BROC CELLARS | 2019 LOVE ROSÉ

VARIETIES: 80% Valdiguié | 14% Zinafandel | 6% Trousseau

LOCATION: Mendocino + Solano County Green Valley

VINEYARDS: Ricetti, Rosewood + Wirth Ranch

ALCOHOL: 11%

TOTAL PRODUCTION: 2,460 cases

WINEMAKER'S NOTES:

The fruit was destemmed and pressed into stainless steel tank. All three varieties fermented together just over 30 days. Spice comes from the Zinfandel, acidity from the Valdiguié and texture from the Trousseau. This is a 100% finished wine.

VITICULTURAL AREA:

Ricetti and Rosewood Vineyards are located in Mendocino County. Wirth Vineyard grows in Solano County Green Valley – which is located just east of Napa Valley. All vineyards are dry farmed and do not use any herbicides, pesticides or synthetic fertilizers. Ricetti and Rosewood Vineyards are CCOF. Wirth is not certified but also practices the same farming.

We started making our Love Wines because we want to provide a more affordable everyday drinking wine to a larger market while still espousing the key tenets we believe in --- minimal intervention and no synthetic fertilizers, pesticides or fungicides in the vineyards. The Love wines are larger production blends by design. We still use only native yeasts and bacteria for fermentation with no additives or adjuncts, but we do choose to use trace amounts of SO2 at bottling.

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.