



BROCC CELLARS | 2019 LOVE WHITE

VARIETIES : 38% Marsanne | 24% Picpoul | 22% Rousanne | 16% Grenache Blanc

LOCATION : Madera

VINEYARD : Love Ranch

ALCOHOL : 11.5%

TOTAL PRODUCTION : 1100 cases

WINEMAKER'S NOTES :

The grapes were harvested in August to help preserve their natural acidity. All varieties were fermented separately then aged in neutral French oak barrels for 8 months with no SO₂. Malolactic fermentation was allowed to happen naturally. Last year (2018) we added Picpoul to the Love White blend – adding more brightness. For this 2019 vintage, we added even more. The Picpoul grapes come from vines that we grafted onto Roussanne vines at Love Ranch a few years ago. The cuttings came from Rorick Vineyard. This wine is unfiltered and will contain some sediment.

VITICULTURAL AREA :

Love Ranch is farmed by our friend Oscar Ramos. The vineyard is located 35 miles south of Yosemite National Park in Madera. At 1300 feet in elevation, it is not your normal Central Valley vineyard. The soils are made up of granitic schist. We keep a large amount of leaves on the vines to protect against the heat. The crop is slightly larger to disperse much of the sun's energy and prevent the sugars from spiking, helping maintain the alcohol below 13%. Love Ranch is CCOF.

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 SO₂, depending on the wine and style.