



NERO D'AVOLA  
'THE BADGER'  
MENDOCINO  
2019

PRODUCED + BOTTLED  
BY BROCC CELLARS  
BERKELEY CALIFORNIA



750ml 13% ALL BY VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) DRINKING TOO MUCH ALCOHOLIC BEVERAGES CAN IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

## BROCC CELLARS | 2019 NERO D'AVOLA

**VARIETAL:** 100% Nero d'Avola

**VINEYARD:** Fox Hill Vineyard

**LOCATION:** Mendocino

**ALCOHOL:** 13%

**TOTAL PRODUCTION:** 430 cases

**WINEMAKER'S NOTES:** The fruit is brought in and 20% is aged on the skins in amphora and 80% is fermented on skins, then pressed into neutral French oak barrels. The grapes in amphora are left on the skins through January then basket pressed back into the amphora to develop for another 6 months. The juice in barrel is left to age for 10 months.

Each year our Badger brings out the natural beauty of Nero d'Avola. Layered fruit, red cherries and soft tannins. Some years it takes longer in bottle to develop than in other years – fresh, bright and ready to go. 2019 is one of those ready to roll vintages. Try to save a few in your cellar to see how this vintage will develop over time. It ages beautifully. 2019 is a special year for this wine. We hope you enjoy.

**VITICULTURAL AREA:** These are grapes you do not see every day as there are not many Nero d'Avola vines planted here in California. We are lucky to have found Fox Hill Vineyard – where Nero is planted and thriving. The vineyard is in Mendocino County, located near Ukiah. The vines are around 20+ years old and farmed by Sam Bilbro and Evan Lewandowski. They farm with no use of pesticides, herbicides, chemicals or synthetics. Cover crop is grown to control weeds.

*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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