B R O C C E L L A R S | 2019 N E R O D’ A V O L A

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 S02, depending on the wine and style.