



BROC CELLARS | 2019 VALDIGUIÉ

VARIETAL: 100% Valdiguié

VINEYARD: Ricetti Vineyard

LOCATION: Mendocino

ALCOHOL: 12%

TOTAL PRODUCTION: 175 cases

WINEMAKER'S NOTES: The grapes are foot treaded and left on the skins for less than a day. We press into stainless steel tank and ferment the juice down to 18 grams of sugar. It is then chilled for 2 weeks to stop fermentation, then bottled. The bottles for the 2019 vintage took longer to finish than any other year – as it was a much cooler year until harvest. They were left on their side for 11 months and lightly disgorged by hand with no dosage. Every bottle touches at least 5 different sets of hands in the cellar and while disgorging. It is a true labor of love making a petillant wine. The best part about making this wine is how it is celebrated once it leaves the winery – fully enjoyed to the last drop.

VITICULTURAL AREA: Ricetti Vineyard is located in Mendocino County, more specifically the Redwood Valley AVA. The Valdiguié vineyard was planted in 1960 and practices organic, conscious farming – no spraying of any pesticides, herbicides or synthetic fertilizers. We are honored to work with this special 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 SO₂, depending on the wine and style.

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