

BROC

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS | **PICPOUL 2019**
PASO ROBLES | LUNA MATTA VINEYARD
12% ALC. BY VOL. 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT PREGNANT DRINKERS. (2) DRINKING TOO MUCH ALCOHOLIC BEVERAGES MAY INCREASE YOUR RISK OF HEART DISEASE AND OTHER HEALTH PROBLEMS. (3) OPERATING MACHINERY AND DRIVING A CAR AFTER DRINKING ALCOHOLIC BEVERAGES MAY BE DANGEROUS TO YOUR HEALTH. (4) CONTAINS SULFITES.

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VARIETAL: 100% Picpoul

LOCATION: Paso Robles

VINEYARD: Luna Matta Vineyard

ALCOHOL: 13%

TOTAL PRODUCTION: 80 cases

WINEMAKER'S NOTES:

Pressed whole cluster into our 600L concrete egg and allowed to ferment with its native yeast for over one year. The concrete egg shape creates a small vortex that gently keeps the lees in suspension during fermentation and aging, creating texture to accompany the natural high acidity typical of Picpoul. We left the wine to age on the lees in concrete egg for 12 months. The 2019 Picpoul is the last vintage from Luna Matta. This wine is one of our smallest production wines, and is featured in our Broc Wine Club each year. We aged the wine in bottle for 10 months prior to release. This vintage finishes slightly off dry, pairing beautifully with food.

VITICULTURAL AREA:

Our Picpoul grapes come from the limestone-rich, nutrient poor windswept Luna Matta Vineyard in the western hills of Paso Robles. It is a uniquely suited place just hospitable enough for most of the vines to survive and produce a few handfuls of grapes each year. Luna Matta Vineyard is certified organic with calcareous shale and sandstone soils. The vines are 13 years old.

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.