



## **BROC CELLARS | 2019 SOGI CABERNET PFEFFER**

**VARIETAL:** 100% Cabernet Pfeffer

**VINEYARD:** Enz Vineyard

**LOCATION:** Lime Kiln AVA

**ALCOHOL:** 12.5%

**TOTAL PRODUCTION:** 139 cases

**WINEMAKER'S NOTES:** This is our second vintage working with Cabernet Pfeffer. We know that this varietal tends to have aggressive tannins, so we decided to ferment it using carbonic maceration. It was fermented in concrete, then pressed to neutral French oak barrels to allow the wine to breath. The wine was aged for 9 months.

Cabernet Pfeffer is thought to be a child of Cabernet Sauvignon and Trousseau Noir but it is not proven. Some people believe it is Gros Verdot, but no one is certain so that is likely untrue. Dr. Pfeffer was a horticulturist in San Jose who identified the variety and named it! (Pfeffer is also the name for pepper in German).

Sogi is a nickname for the area where the vineyard is located in relation to our winery. Broccellars is located on 5<sup>th</sup> and Gilman Street in the Gilman district of Berkeley. The vineyard is located South of Gilman – hence SOGI! The image is a Sugi – which is a cedar ball in Japan hung outside of sake breweries that we admire on our trips to Japan. We loved the idea of Sogi and Sugi!

**VITICULTURAL AREA:** Lime Kiln is located in Cienega Valley just south of Hollister. Enz Vineyard is the only vineyard located in the Lime Kiln AVA. The 40 year-old vines are organic and dry farmed.

*At Broccellars, 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.*