



2019  
VINE STARR  
ZINFANDEL  
SONOMA COUNTY

12.8% ALC BY VOL.  
750 ml



PRODUCED + BOTTLED BY  
BROC CELLARS  
BERKELEY CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES IF THEY ARE PREGNANT OR TRYING TO GET PREGNANT. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

## BROC CELLARS | VINE STARR ZINFANDEL

**VARIETAL** | 100% Zinfandel    **VINEYARD** | Arrowhead Vineyard + Buck Hill Vineyard

**LOCATION** | Sonoma Valley + Fountain Grove    **ALCOHOL** | 12.8%    **TOTAL PRODUCTION** | 479 cases

### **Label Art Evolution**

Our Vine Starr has been with us since the beginning, including the recognizable red vine label. It is now one of our most notable wines having been featured in the book *New California Wine* by Jon Bonné, written about extensively in other publications, and exported worldwide. As we adapt and change, it became clear that now was the time to have our label artist, Marta Elise Johansen, reimagine the art on our flagship wine. We are so happy with her vision of Vine Starr!

### **Winemaking Evolution**

The wine has evolved from our first vintage in 2006 when it was a red blend of Zinfandel and Syrah. In 2009, we were fortunate to source from both Arrowhead and Buck Hill Vineyards in Sonoma County which allowed Vine Starr to be 100% Zinfandel. A number of vintages have contained an even 50/50 split of grapes from both vineyards, however this year a confluence of factors led to a rare 70% Arrowhead Vineyard Zinfandel (the fruit tends to be lighter, with more red berry flavor) and 30% Buck Hill (deeper, more earth toned fruit) that had a lower yield as a result of fire damage to the vineyard in previous years. The demand for fresher wines with old world appeal is great, so we took inspiration from where the Beaujolais and Northern Rhone meet. We always harvest early to highlight acidity and fresh fruit but for 2019 we left 30% whole cluster and put 70% destemmed fruit on top. We fermented in 5-ton stainless steel tanks and aged the wine for 10 months in neutral French oak barrels. The result is a delightful, uplifted version of Vine Starr you are sure to enjoy.

### **Viticultural Area**

The 2019 blend is 70% Arrowhead and 30% Buck Hill. Both vineyards have volcanic soil – Arrowhead with red volcanic rock and Buck Hill with white terraced volcanic soil. Arrowhead vines are planted on a steep 50 degree sloped hillside. Both vineyards farm using no chemicals, pesticides, herbicides or sulfur. Buck Hill is located in Fountain Grove just outside of Santa Rosa and Arrowhead just above the town of Sonoma.

*At Brocc 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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