B R O C C E L L A R S | 2019 WHITE ZINFANDEL

VARIETAL: 75% White Zinfandel + 25% Trousseau Gris

VINEYARD: Sonoma Valley + Russian River Valley

LOCATION: Arrowhead Mountain Vineyard + Fanucchi-Wood Road Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 400 cases

WINEMAKER'S NOTES: After a four-year hiatus, our White Zinfandel is back with a new label and surprise addition of Trousseau Gris. The Zinfandel comes from grapes that were first picked on Arrowhead Vineyard - the very top part of the vineyard's hill that sees sun all day. We pick it early, foot stomp whole cluster then left to macerate for 8 hours. It's then pressed into stainless steel tank where it fermented for 14 days, then transferred to 2 x 300 gallon totes for 10 months. The Trousseau Gris was left on the skins for 6 months in 1000 liter sandstone jars. We basket pressed and transferred the juice into sandstone jar to age for another 4 months. Both finished wines tasted great on their own, but when blended together it became something magical. This special release is what makes us excited about this year's upcoming harvest – experimenting with more wines, blends and varieties. We hope you enjoy.

VITICULTURAL AREA: The Zinfandel grapes come from the iron rich soil on Arrowhead Mountain Vineyard – located just above the town of Sonoma. They farm using no chemicals, pesticides, herbicides or sulfur. Trousseau grapes come from 40 year-old Fanucchi Wood Road Vineyard in the Russian River Valley. Farmed without synthetics or pesticides.

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.