



BROC CELLARS - 2020 ANGELICA

VARIETAL: 100% Mission

VINEYARD: Deaver Vineyard

LOCATION: Amador County

ALCOHOL: 17%

TOTAL PRODUCTION: 42 cases - 500ml bottles

WINEMAKER'S NOTES: The Mission grape has an extensive history in California, originally planted across the state by Spanish missionaries in the 1700s. The early Mission wines were commonly produced in a sweeter style, known as Angelica. Working with the Mission grape over the years, we became more interested in with its history as the oldest continuously planted grape in California, and different ways to showcase the grape. The Angelica is our homage to California's deep history of grape growing.

We briefly fermented the Mission grapes on the skins for 3 days, then pressed and fortified the wine up to 17% alcohol. Angelica is aged in barrel for over 2 years. We chose not to top the wine, instead we let it slowly oxidize without opening the barrels. This slow process of oxidation connects the sweet Mission wine with its brandy fortification over time. Because each barrel ages differently, we blended the Angelica from our favorite barrels accordingly. Enjoy our Angelica with a slight chill.

VITICULTURAL AREA: Deaver Vineyard is located in the Sierra Foothills at 1500+ ft elevation. It is one of the oldest vineyards in Amador County, and perhaps the oldest remaining Mission vineyard in California, originally planted in 1854. Dry-farmed by Ken Deaver, whose family has owned the property since the 1800s when they first moved to California.

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.