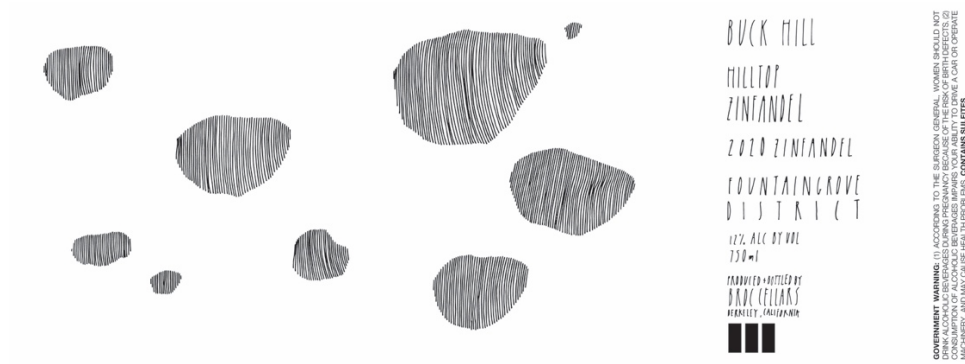


BROC



BROC CELLARS | 2020 BUCK HILL ZINFANDEL – HILL TOP

VARIETAL: 100% Zinfandel

LOCATION: Fountaingrove District

VINEYARD: Buck Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 118 cases

WINEMAKER'S NOTES:

At the top of Buck Hill Vineyard, the hillside is lined with a mix of Zinfandel and table grapes that we pick early for our Vine Starr. This top area of the vineyard's soil is volcanic white ash. The grapes have a distinct flavor of lifted yet concentrated strawberry fruit, which we love. We decided to isolate the 5 barrels that had this blend of the hill top table grapes and Zinfandel grapes to capture it as a special bottling. The grapes were destemmed and fermented in open top stainless fermenters, then pressed to age in neutral French oak barrels for 9 months.

VITICULTURAL AREA:

Buck Hill is a small 3.5 acre vineyard growing only Zinfandel with some table grape vines lining the top hillside. Randy Apel farms the vineyard without the use of any synthetics and it grows in a somewhat newly recognized AVA (approved in 2015) within Sonoma County called Fountaingrove District. The small area is inland from the Pacific at the eastern edge of Sonoma County with Sonoma Valley to the south and Russian River to the west. Buck Hill's soil is what makes this vineyard special - it is a mix of volcanic soil and volcanic white ash as a result of Mount Saint Helena's eruption 3 million years ago. The vineyard's climate is also unique, with the gap in the Sonoma Mountains at the City of Santa Rosa allowing for maritime influence, keeping the alcohol low. Another interesting fact about Fountaingrove AVA is the story of Fountaingrove Winery which was established in 1882, run by Japanese winemaker Kanaye Nagasawa. He eventually became the largest winemaker in California and is referred to as the "Wine King of 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.