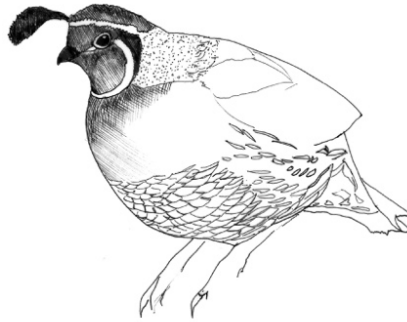


BROC



## B R O C C E L L A R S | 2020 GRENACHE GRIS

**VARIETAL:** 100% Grenache Gris

**LOCATION:** Mendocino

**VINEYARD:** Gibson Ranch

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 196 cases

### **WINEMAKER'S NOTES:**

This vintage we foot stomped then put direct to our press. The wine began fermentation in stainless steel then was moved to ferment and age in our 470 gallon concrete cylinder. No sulphur was added during fermentation or aging and a very small amount was added right before bottling. Typically the amount of color on the skins of the grapes varies vintage to vintage based on the canopy of the vines throughout the growing season, the 2020 vintage had minimal skin contact. This wine always has a natural haze to it, so instead of fining or filtering, we leave it in its natural state. It's so much fun to see what this wine brings us each year. Sometimes light, other years dark and like this year – something in between. We recommend storing at 55 degrees or below.

### **VITICULTURAL AREA:**

Gibson Ranch grows 110 year-old Grenache vines and is located in the McDowell Valley, inland of the town of Mendocino. They farm using practices that are in line with our winemaking philosophy – naturally. They do not use any synthetic herbicides, pesticides and fertilizers. As with many old vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Jumping genes! Soils consist of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be making wine from this site.

*At Broc Cellars 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.*