

BROC

PRODUCED + BOTTLED
BY BROC CELLARS
BERKELEY CALIFORNIA

HAPPĪ
CHENIN

BROC CELLARS
CHENIN BLANC 2020
MENDOCINO

12.5% ALC BY VOL 750ml
INGREDIENTS: ORGANICALLY GROWN GRAPES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
WHILE PREGNANT. (2) EXCESSIVE CONSUMPTION OF
ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY
TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS CURRENTLY UNKNOWN.

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VARIETAL: 85% Chenin Blanc | 8% Chardonnay | 7% Picpoul

LOCATION: Mendocino + Sonoma + Paso Robles

VINEYARD: Rosewood Vineyard + Michael Mara + Luna Matta

ALCOHOL: 12%

TOTAL PRODUCTION: 311 cases

WINEMAKER'S NOTES:

This is our third release of Happi Chenin. Each year we have been able to source from different vineyards that grow Chenin Blanc in California soil and release them under the Happi Chenin label. We've added Chardonnay and Picpoul to the 2020 release of Happi to add complexity. The Chenin Blanc, Chardonnay and Picpoul grapes were directly pressed whole cluster into neutral French oak barrels where the juice fermented and aged for 11 months. The barrels were topped monthly with no stirring of the lees. This wine is unfiltered to showcase the natural texture.

VITICULTURAL AREA:

Rosewood Vineyard is located in the Talmage Bench of Mendocino. It consists of deep Red Vine soils with sedimentary rock and moderate slope reddish brown sandy clay loam. The Chenin Blanc vines are 40 years old and dry farmed. Michael Mara vines grow in rocky soil in Sonoma. Luna Matta Vineyard has calcareous bedrock soil. All vineyards are Certified Organic.

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.