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.

2020 LE CLAIRES

VARIETAL: 90% Cabernet Sauvignon, 10% Cabernet Sauvignon Rosé

LOCATION: Wirth Ranch

VINEYARD: Solano County Green Valley

ALCOHOL: 13%

TOTAL PRODUCTION: 766 cases

WINEMAKER’S NOTES:
We pick at lower brix compared to neighboring Napa Valley to highlight a fresher style of Cabernet Sauvignon. We keep it fairly simple in the cellar. 90% of the Cabernet Sauvignon grapes were destemmed and the remaining we left whole cluster to line the bottom of the tank. Fermented with native yeast and no S02 and pressed early to lessen the amount of tannins in the wine. For this year’s release we made rosé from the same Cabernet vines from Wirth Ranch to add to the wine, making more of a lighter clairet style. The grapes for the rosé were foot stomped and left on the skins for 24 hours, then pressed into stainless tank. Enjoy.

VITICULTURAL AREA:
The grapes come from Wirth Ranch, located in the heart of Solano County’s Green Valley, between Napa and Suisun Valley. The vines grow deep in iron-rich soils and is farmed organically.