

BROC



BROC CELLARS | 2020 LOVE RED CAN

VARIETAL: 52% Carignan, 42% Zinfandel, 6% Grenache Noir

LOCATION: North Coast

ALCOHOL: 12%

TOTAL PRODUCTION: 900 cases

WINEMAKER'S NOTES:

Love Red is our most identifiable wine. It has all the meaning of why I moved to California from Nebraska - to be around all of these old heritage vines and history. It symbolizes what I imagine a California red wine should be, offering a sense of history. This wine keeps many older plantings in California in the ground - having a home with us at Broc. – Chris

The Love Red grapes are harvested early to highlight the fruit and preserve the acidity and fermented only by native yeasts. The Carignan fruit comes from three 70 year old dry farmed vineyards in Northern California and was fermented carbonic. We destemmed then fermented the Zinfandel in stainless open top fermenters. And the Grenache Noir was fermented carbonic. The wine was aged in a combination of neutral French oak barrels and concrete tanks for 7 months. Carignan delivers the blue fruit in the wine. Zinfandel brings out the brightness. And the Grenache Noir holds it together, adding a really pretty fruit element to the wine.

VITICULTURAL AREA:

The Carignan grapes come from 70+ year old vines in Solano County's Green Valley and Mendocino County. Wirth Vineyard is in Solano County's Green Valley, an area tucked between Napa and Suisun Valley. Both Rosewood and Ricetti Vineyard are located in Mendocino. The Zinfandel grapes come from Arrowhead, Buck Hill and Wirth Ranch - all practicing non-certified organic farming. The Grenache Noir grapes come from Lake Mendocino Vineyards – located at 1200 feet on the north side of Lake Mendocino. Ricetti, Rosewood and Lake Mendocino Vineyards are all 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.