



BROC CELLARS | 2020 LOVE ROSÉ

VARIETIES : 85% Valdiguié | 14% Zinfandel | 1% Trousseau

LOCATION : North Coast

VINEYARDS : Ricetti, Rosewood + Wirth Ranch

ALCOHOL : 11%

TOTAL PRODUCTION : 1800 cases

WINEMAKER'S NOTES :

The fruit was foot stomped and left on the skins for 12 hours. We pressed into stainless steel tank where all three varieties fermented together just over 18-21 days. Spice comes from the Zinfandel, acidity from the Valdiguié and texture from the Trousseau. This is a 100% finished wine, meaning it fermented until it went dry using only native yeasts and went through spontaneous malolactic fermentation.

This wine is unfiltered and may contain some sediment.

VITICULTURAL AREA :

The inspiration for our Love Wines come from wanting to keep as many older vine plantings and forgotten vineyards of California alive. Valdiguié, a grape formerly known as Napa Gamay, has so much history in Northern California. We love working this grape and how it plays so nicely with Zinfandel and Trousseau grown in California's soil. Ricetti and Rosewood Vineyards are located in Mendocino County. Wirth Vineyard grows in Solano County Green Valley – which is located just east of Napa Valley.

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.