



BROC CELLARS | 2020 LOVE ROSÉ CAN

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

LOCATION: North Coast

VINEYARD: Ricetti; Rosewood; and Wirth Ranch

ALCOHOL: 11%

TOTAL PRODUCTION: 990 cases

WINEMAKER'S NOTES:

The fruit was foot stomped and left on the skins for 12 hours. We pressed the juice 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.

VITICULTURAL AREA:

The inspiration for our Love wine comes 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 with this grape. 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 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.