

BROC



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY AS IT MAY CAUSE FETAL HARM OR LOSS OF PREGNANCY. (2) DRINKING ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONTAINS SULFITES**

## BROC CELLARS | 2020 LOVE WHITE CAN

**VARIETIES:** 46% Marsanne | 38% Grenache Blanc | 8% Rousanne | 8% Picpoul

**LOCATION:** Madera

**VINEYARD:** Love Ranch

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 290 cases

### WINEMAKER'S NOTES:

The grapes were harvested in August to help preserve their natural acidity. All varieties were fermented separately then added together to age in a mix of all sizes of barrels in our cellar with no SO<sub>2</sub>. Malolactic fermentation was allowed to happen naturally. In 2018 we added Picpoul to the Love White blend to give the wine more brightness. The Picpoul grapes come from vines that we grafted onto Rousanne vines at Love Ranch a few years ago. The cuttings came from Rorick Vineyard.

### VITICULTURAL AREA:

Love Ranch is farmed by our friend Oscar Ramos. The vineyard is located 35 miles south of Yosemite National Park in Madera. At 1300 feet in elevation, it is not your normal Central Valley vineyard. The soils are made up of granitic schist. We keep a large amount of leaves on the vines to protect against the heat. The crop is slightly larger to disperse much of the sun's energy and prevent the sugars from spiking, helping maintain the alcohol below 13%. Love Ranch is CCOF.

*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 SO<sub>2</sub>, depending on the wine and style.*