

BROC

produced and
bottled by
broc cellars
berkeley
california



BROC CELLARS
chardonnay 2020

SONOMA COAST
MICHAEL MARA VINEYARD

12.5 alc/vol 750 ML.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES. (2) DRINKING ALCOHOLIC BEVERAGES CAN increase the risk of liver disease and certain cancers. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONVAINC SAUTRES**

BROC CELLARS | 2020 MICHAEL MARA CHARDONNAY

VARIETAL: 100% Chardonnay

LOCATION: Sonoma Coast

VINEYARD: Michael Mara Vineyard

ALCOHOL: 12.5%

TOTAL PRODUCTION: 111 cases

WINEMAKER'S NOTES:

We have a long history with Michael Mara Vineyard, our first vintage of Chardonnay from this site was made in 2010. There is a beautiful balance of fruit and acidity in this year's wine, making it a very special release. We brought the grapes in whole cluster then they went direct to press. The juice was allowed to naturally ferment using only native yeasts in two of our Stockinger Austrian oak puncheons. The puncheons were topped off every 6 weeks. We let the wine age on its lees for 10 months without stirring. No sulfur at fermentation, aging or bottling.

VITICULTURAL AREA:

Located just west of the town of Sonoma and at the base of the Sonoma Mountain range, Michael Mara Vineyard is planted on top of rocky lobe and red soil. It is truly a unique site for growing Chardonnay in California, with the fruit absorbing lots of the marine air along with minerality from the rocky soil. The vineyard was planted in 2006 by Steve Matthiasson and the Idell family and has always been farmed organically.

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.