

BROC



NERO D'AVOLA
'THE BADGER'
MENDOCINO
2020

PRODUCED + BOTTLED
BY BROC CELLARS
BERKELEY CALIFORNIA



750ml | 13% ALC BY VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEATH PROBLEMS. CONTAINS SULFITES

BROC CELLARS | 2020 NERO D'AVOLA

VARIETAL: 100% Nero d'Avola

LOCATION: Mendocino

VINEYARD: Fox Hill Vineyard

ALCOHOL: 13%

TOTAL PRODUCTION: 253 cases

WINEMAKER'S NOTES:

The fruit for this year's Nero comes from wine that was 80% aged on the skins in amphora and 20% fermented on skins, then pressed into neutral French oak barrels. The grapes in amphora are left on the skins from when they are harvested in the fall until January then basket pressed back into the amphora to develop for another 6 months. The juice in barrel is left to age for 10 months.

The Badger on our label plays on the Scottish Gaelic translation of Broc, which is Badger. When we first brought in the Nero from Fox Hill, the original owner (Lowell Stone) loved our label mentioning how much he loved animals and critters. We love how the badger has become our winery mascot.

VITICULTURAL AREA:

These are grapes you do not see every day as there are not many Nero d'Avola vines planted here in California. We are lucky to have found Fox Hill Vineyard – where Nero is planted and thriving. The vineyard is in Mendocino County, located near Ukiah. The vines are around 20+ years old and farmed by our winemaker Chris Brockway, Sam Bilbro of Idlewild and Evan Lewandowski of Ruth Lewandowski. Together they farm the vineyard organically. A cover crop is grown to control weeds. The soil is mostly sandstone, with lots of pebbles, river rock and quartz found everywhere. Pennyroyal grows wild all around Fox Hill vines which we also love.

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.