



B R O C C E L L A R S | 2 0 2 0 N O U V E A U

VARIETAL: 100% Valdiguié

LOCATION: Wirth Vineyard

ALCOHOL: 11.5%

TOTAL PRODUCTION: 295 cases

WINEMAKER'S NOTES:

This year's nouveau comes from a small amount of Valdiguié grapes that we picked intending to make rosé but turned it into a bright high acid red. Two thirds of the fruit we left as whole clusters and the remaining was destemmed and placed on top of the whole clusters as they fermented in tank. A small amount of carbonic takes place from the whole clusters. Aged in neutral French oak for 6 weeks. Bottled unfiltered and ready to drink now.

VITICULTURAL AREA:

The dry-farmed Valdiguié vines from Wirth were originally planted in 1948. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The vines grow deep in steep sloped, iron-rich soils and the vineyard is 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.