

BROC



## BROC CELLARS | 2020 PETILLANT VALDIGUIÉ

VARIETAL: 100% Valdiguié

LOCATION: Mendocino

VINEYARD: Ricetti Vineyard

ALCOHOL: 11.5%

TOTAL PRODUCTION: 200 cases

### WINEMAKER'S NOTES:

The grapes for 2020 went direct to press whole cluster. We pressed into stainless steel tank and fermented the juice down to 18 grams of sugar. We chilled down the wine to stop fermentation and bottled. The bottles were left on their side for 11 months and lightly disgorged by hand with no dosage. Every bottle touches at least 5 different sets of hands in the cellar and while disgorging. It is a true labor of love making a petillant wine. The best part about making this wine is how it is celebrated once it leaves the winery – fully enjoyed to the last drop.

### VITICULTURAL AREA:

Rosewood Vineyard is located in Mendocino County, more specifically the Redwood Valley AVA. The Valdiguié vineyard is over 70 years old and is Certified Organic.

*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.*