

BROC



BROC CELLARS | 2020 SOGI CABERNET PFEFFER

VARIETAL: 100% Cabernet Pfeffer

LOCATION: Lime Kiln AVA

VINEYARD: Enz Vineyard

ALCOHOL: 12.5%

TOTAL PRODUCTION: 121 cases

WINEMAKER'S NOTES:

This is our third vintage working with Cabernet Pfeffer. We know that this varietal tends to have aggressive tannins, so for 2020 we fermented the juice true carbonic. We bled off its juice everyday then lightly pressed the wine and aged it in neutral French oak barrels. This wine is unfiltered and no SO₂ was used during fermentation or at bottling. It's our favorite vintage and we can't wait to share it with you. Chill it down, pop it open and drink up. This will go fast.

Cabernet Pfeffer is thought to be a child of Cabernet Sauvignon and Trousseau Noir but it is not proven. There is even a theory it is Gros Verdot but that is probably not true. Dr. Pfeffer was a horticulturist in San Jose who identified the variety and named it. Pfeffer is also the name for pepper in German.

Sogi is a nickname for the area where the vineyard is located in relation to our winery. Broc Cellars is located on 5th and Gilman Street in the Gilman district of Berkeley. The vineyard is located South of Gilman – hence SOGI. The image is a Sugi – which is a cedar ball in Japan hung outside of sake breweries that we admire on our trips to Japan. We loved the idea of Sogi and Sugi and bought a pendant for our tasting room to complete our Sugi Sogi obsession.

VITICULTURAL AREA:

Lime Kiln is located in Cienega Valley just south of Hollister. Enz Vineyard is the only vineyard located in the Lime Kiln AVA. The 40 year-old vines are organic and dry farmed.

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.