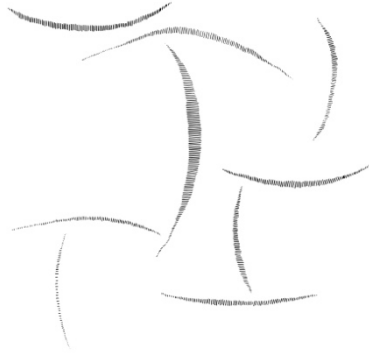


BROC



BROC CELLARS | 2020 SPARKLING CHENIN | MAGNUM

VARIETAL: 100% Chenin Blanc

LOCATION: Paso Robles, CA

VINEYARD: Shell Creek Vineyard

ALCOHOL: 11%

TOTAL PRODUCTION: 347 Bottles

WINEMAKER'S NOTES:

We use the Petillant Naturel method for making our Sparkling Chenin Blanc in Magnum. The juice was left on the skins overnight and pressed into stainless steel tank. We fermented the wine until it reached 15 grams of sugar, then chilled the wine down to stop fermentation and bottled it. As it warmed up, fermentation occurred again in bottle. Wine spent 11 months in bottle and was disgorged by hand with no dosage. This is our first year bottling Sparkling Chenin in Magnum format. This wine is made to be enjoyed until the last drop. Have fun and drink up.

VITICULTURAL AREA:

Shell Creek Vineyard is located 20 miles from the town of Paso Robles. It has sandy top soil with calcareous fossilized seashells underneath. The vineyard was planted in 1972 by the Stinton Family (who has owned the property since the late 1800s). Our Chenin Blanc is farmed without the use of pesticides, herbicides or synthetic fertilizers. The vineyard is in the process of getting organic certification.

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.