

BROC



2020  
VINE STARR  
ZINFANDEL  
SONOMA COUNTY

12.5% ALC BY VOL  
750ml



PRODUCED + BOTTLED BY  
BROC CELLARS  
BERKELEY CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) DRINKING ALCOHOLIC BEVERAGES CAN IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

## BROC CELLARS | 2020 VINE STARR ZINFANDEL

VARIETAL: 100% Zinfandel

LOCATION: Sonoma Valley + Fountain Grove

VINEYARD: Arrowhead Vineyard + Buck Hill Vineyard

ALCOHOL: 12.5%

TOTAL PRODUCTION: 183 cases

### WINEMAKER'S NOTES:

Our inspiration for Vine Starr comes from where the Beaujolais and Northern Rhone meet. The wine has evolved from our first vintage in 2006 when it was a red blend of Zinfandel and Syrah. In 2009, we were fortunate to source from both Arrowhead and Buck Hill Vineyards in Sonoma County which allowed Vine Starr to be 100% Zinfandel. A number of vintages have contained an even 50/50 split of grapes from both vineyards, however this year a confluence of factors led to a rare 70% Buck Hill Vineyard (the fruit tends to be lighter, with more bright young strawberry flavor) and 30% Arrowhead Vineyard (deeper and spiced fruit that has hints of currant and black tea). We selected the best barrels in the cellar to make this year's blend. We always harvest early to highlight acidity and fresh fruit. For the 2020 we destemmed the fruit and allowed native fermentation to occur in 5-ton stainless steel tanks. After pressing we aged the wine for 10 months in neutral French oak barrels. The result is a delightful, uplifted version of Vine Starr you are sure to enjoy.

### VITICULTURAL AREA:

Both vineyards have volcanic soil – Arrowhead with red volcanic rock and Buck Hill with white terraced volcanic soil. Arrowhead vines are planted on a steep 50 degree sloped hillside. Buck Hill is located in Fountain Grove just outside of Santa Rosa and Arrowhead just above the town of Sonoma. Both vineyards farm using no chemicals, pesticides, herbicides or sulfur.

*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.*