

BROC



## BROC CELLARS | 2021 AMORE BLENDO

VARIETIES: 26% Sangiovese | 24% Montepulciano | 23% Sauvignon Blanc | 22% Dolcetto | 5% Trebbiano

LOCATION: Mendocino County

VINEYARDS: Fox Hill Vineyard + Mi Hija Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 630 cases

### WINEMAKER'S NOTES:

We picked the Sangiovese, Dolcetto and Sauvignon Blanc all on the same day. The three varieties fermented together whole cluster, layered alternating each variety until we reached the top of our stainless steel tank and sealed it. The next week we picked the Montepulciano and Trebbiano together. The grapes were layered whole cluster then we sealed the stainless tank where true carbonic fermentation occurred! We pressed the wine to age in concrete tank. Amore Blendo walks the line between a dark rosé and a fresh light red. We recommend chilling it down to enjoy.

### VITICULTURAL AREA:

The Sangiovese, Montepulciano, Dolcetto and Trebbiano come from Fox Hill Vineyard, located between Hopland and Ukiah in Mendocino. The soil is mostly sandstone, with rocks and pebbles found everywhere, including quartz. The vineyard is farmed organically. Mi Hija Vineyard is a neighboring site located in the Redwood Valley of Mendocino. The Sauvignon Blanc from Mi Hija elevates the wine by adding a pretty floral note. The vineyard is farmed biodynamically.

*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 SO<sub>2</sub>, depending on the wine and style.*