



## 2021 LA BOUTANCHE – BROCC

**VARIETAL:** 100% Zinfandel

**LOCATION:** Northern California

**ALCOHOL:** 13%

**TOTAL PRODUCTION:** 1,184 cases

### **WINEMAKER'S NOTES:**

California's identity as a table wine, for us, begins with Zinfandel. It's a fresh, vibrant grape when picked early and plays well with food pairings. The Zinfandel grapes were destemmed and naturally fermented in open top stainless fermenters. After the wine was gently pressed, it was aged in neutral French oak barrels for 8 months. We made this acid driven, food friendly wine that everyone should enjoy at the table.

### **VITICULTURAL AREA:**

We sourced grapes for La Boutanche from all over Northern California. The vineyards included Lopez Vineyard on Mohawk Trail in Redwood Valley, Arrowhead Vineyard in Sonoma Valley and Enz Vineyard in Lime Kiln Valley. All vineyards are organically farmed.

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*At Brocc 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.*