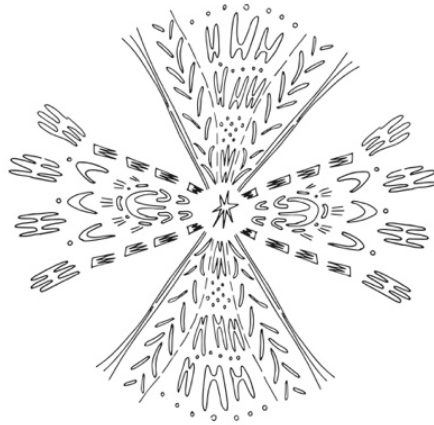


BROC



BROC CELLARS | 2021 CORTEZA GRENACHE ROSÉ

VARIETY: 95% Grenache Noir, 5% White Zinfandel

LOCATION: Contra Costa County

VINEYARD: Corteza Vineyard + Arrowhead Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 440 cases

WINEMAKER'S NOTES:

This is our first vintage working with fruit grown in Contra Costa County. The Grenache Noir grapes were the first red grapes brought in for our 2021 harvest, on August 13th. Left whole-cluster for carbonic maceration to occur for one week, we then pressed to stainless steel to ferment for 12 days. The wine was aged in neutral French oak barrel for 6 months. We bottled it unfiltered.

We set out to make a light-bodied red from this new vineyard, but ended up with less color from the skins than we had hoped – we had pressed the Grenache before it went through mortification, when the color fully bleeds from the skins into the grape and attribute that to the lightness of the wine. Nonetheless, we couldn't be happier with the outcome: a delicious mineral driven Grenache rosé. We know you will enjoy this new wine.

VITICULTURAL AREA :

Corteza Vineyard is located in Contra Costa County in the historic town of Knightsen. The Grenache was planted in 1991 and the soil consists of clay loam. Artemio Cortez purchased the vineyard in 2015. He has a young family of five so it is important for him to farm the vineyard with natural nutrients, completely free of chemicals – using only organic practices. We are excited to continue working with the Grenache from Corteza for next year.

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.