



BROC CELLARS - 2021 GOT GRAPES WHITE

VARIETIES : 28% Picpoul, 24% Clairette, 32% Viognier, 8% Marsanne, 5% Albariño, 3% Grenache Blanc

LOCATION : CALIFORNIA

ALCOHOL : 12%

TOTAL PRODUCTION : 290 CASES

WINEMAKER'S NOTES :

Got Grapes is a series we started in 2017 to capture a blended wine made accidentally from a busy harvest that (unintentionally) turned out to be something very special. Since then, the Got Grapes label has gone on to release many different vintages of both blended and single variety wines - all that have stood out from the rest in the cellar. This year's Got Grapes comes from a mix of white barrels, puncheons and concrete eggs. The result is a very special blend of wines.

We brought in Picpoul and Clariette from Fernow Vineyard in Lodi for the first time this year. The grapes were pressed together to coferment in our concrete eggs for 10 months. The Viognier comes from J&K Vineyard in Santa Barbara, where we pressed directly into our Austrian Stockinger puncheons where the wine fermented and aged for 10 months. Albariño grapes were pressed and fermented in neutral French oak barrels, coming from North Canyon Vineyard and add nice aromatics to the wine. And the Marsanne and Grenahce Blanc grapes come from Love Ranch, where they were pressed into neutral French oak barrels to age. Malolactic fermentation was allowed to happen naturally with all varieties. This wine was blended together and left unfiltered and unfined. Enjoy and drink up, this will go fast!

VITICULTURAL AREA :

This fun blend of grapes comes from all over California. Fernow Vineyard in Lodi, Love Ranch in Madera, and J&K in Santa Barbara. All vineyards are organically farmed.

At Broc Cellars, 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.