

BROC



BROC CELLARS | 2021 GRENACHE GRIS

VARIETAL: 100% Grenache Gris

LOCATION: Mendocino

VINEYARD: Gibson Ranch

ALCOHOL: 11.5%

TOTAL PRODUCTION: 184 cases

WINEMAKER'S NOTES:

The Grenache Gris is one of our favorite wines! We have been making it since 2013. This vintage we foot stomped the grapes and left the juice on the skins for 24 hours and then pressed the grapes. The wine began fermentation in stainless steel before it was moved to ferment and age in our sandstone jars. Typically the amount of color on the skins of the grapes varies vintage to vintage based on the canopy of the vines throughout the growing season and for 2021 we wanted more skin contact than the year before. This wine always has a haze to it, so instead of fining or filtering, we leave it in its natural state. It's so much fun to see what this wine brings us each year. We recommend storing at 55 degrees or below.

VITICULTURAL AREA:

Gibson Ranch grows 110 year-old vines Grenache vines and is located in the McDowell Valley, inland of the town of Mendocino. They farm using practices that are in line with our winemaking philosophy – naturally. They do not use any synthetic herbicides, pesticides and fertilizers. As with many old vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Jumping genes! Soils consist of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be making wine from this site.

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.