

PRODUCED + BOTTLED
BY BROCCELLARS
BERKELEY CALIFORNIA

HAPPI
CHENIN

BROCCELLARS

CHENIN BLANC 2021

CARMEL VALLEY

12.5% ALC BY VOL 750ml
INGREDIENTS: ORGANICALLY GROWN GRAPES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) DRINKING PREGNANT? BECAUSE OF THE RISK OF BIRTH DEFECTS OR STILLBORN, IT IS PREGNANT WOMEN SHOULD AVOID ALCOHOL. (3) DRINKING AND DRIVING CAN BE DANGEROUS TO YOU AND OTHERS. PLEASE DO NOT DRINK AND DRIVE. A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

BROCCELLARS - 2021 HAPPI CHENIN

VARIETAL: 100% Chenin Blanc

VINEYARD: Massa Vineyard

LOCATION: Carmel Valley

ALCOHOL: 12.5%

TOTAL PRODUCTION: 44 cases

WINEMAKER'S NOTES:

We were fortunate to bring in a small amount of Chenin Blanc from Massa Vineyard's 3-acre planting for the 2021 vintage. The grapes were direct pressed, fermented and aged in neutral French oak barrels for 10 months with no filtration and went through 100% malolactic fermentation. The wine has a natural acidity that shows off the mountain fruit – with minerality as the focus. This vintage is a very special small production offering, so grab some while you can. It will age and develop for years if you can resist drinking it.

VITICULTURAL AREA:

Massa Vineyard is located overlooking the Cachagua region of Carmel Valley. The vineyard has been certified organic since 1996 and sits at 1500 ft in elevation. Massa practices dry farming where the vines thrive, growing in loamy, sandy soils. They practice cover cropping (controlling weeds), composting and water conservation. Compost is spread in the middle of the vineyard rows thus creating healthy organic vineyard soil. We are grateful for the opportunity to work with this special vineyard.

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 SO2, depending on the wine and style.