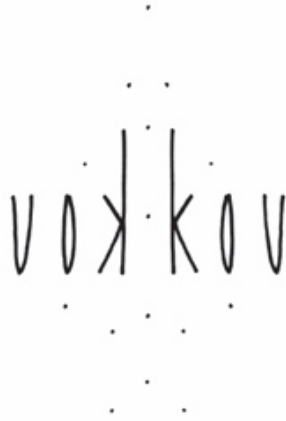


BROC



BROC CELLARS | 2021 KOUKOU

VARIETAL: 100% Cabernet Franc

LOCATION: Happy Canyon

VINEYARD: Santa Ynez Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 891 cases

WINEMAKER'S NOTES:

In 2010, we started bringing in and making Cabernet Franc using whole cluster fermentation to capture the brighter and fresher characteristics from the grape. Making the wine in this style at the time was not typical, it was an experiment in the cellar that was unique and the result was a refreshing wine. A "chillable red" was not a common descriptor for red wine at that time, but that was exactly what our Cab Franc was and still is – something you want to keep drinking, tasting even better with a chill. That first vintage making Cabernet Franc was a building block for how many of our wines are made today.

The grapes for this vintage were brought in and placed whole cluster for 10 days in concrete tank to ferment with its native yeasts. Foot stomped in the morning and pumped over in the evening. We gently pressed back into concrete and aged for 9 months in 100% concrete tanks.

VITICULTURAL AREA:

We love the fruit coming from Santa Ynez Vineyard. Despite the warm days there is a large diurnal shift at night to help keep the natural acidity and freshness of the grapes. Planted mostly on serpentine soils that are composed of loam/clay loam with varying amounts of chert. The vineyard is organically farmed.

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.