**BROC CELLARS - 2021 LAGREIN ROSÉ**

**VARIETAL:** 100% Lagrein  
**VINEYARD:** Lone Pine Vineyard  
**LOCATION:** El Dorado County, CA  
**ALCOHOL:** 13%  
**TOTAL PRODUCTION:** 255 cases  

**WINEMAKER’S NOTES:**
Since we started working with Lone Pine Vineyard’s Lagrein in 2016, we have made it differently each year. Every vintage has explored the varied expressions you can get from this special grape and vineyard. The earlier years making this wine resulted in a darker color, with longer skin contact. In other years we would foot stomp then press. This year we directly pressed the grapes where the juice fermented with only native yeasts in a combination of sandstone jar and neutral French oak barrel. We aged the wine for 10 months. We hope you enjoy this very special vintage.

**VITICULTURAL AREA:**
What is special about this wine is the vineyard. Lone Pine Vineyard is farmed by Charlie Cosens, where he grows Lagrein, Refosco and Chardonnay. The vineyard is located in El Dorado County, just outside of Placerville. It is at 1700 ft elevation and consists of volcanic rock, shale and fine grained granite. One of the reasons we started working with the vineyard is because of the way Charlie farms and cares for it. He received organic certification a couple years ago.

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 S02, depending on the wine and style.

broccellars.com | 1300 5th St. Berkeley, CA 94710 | info@broccellars.com