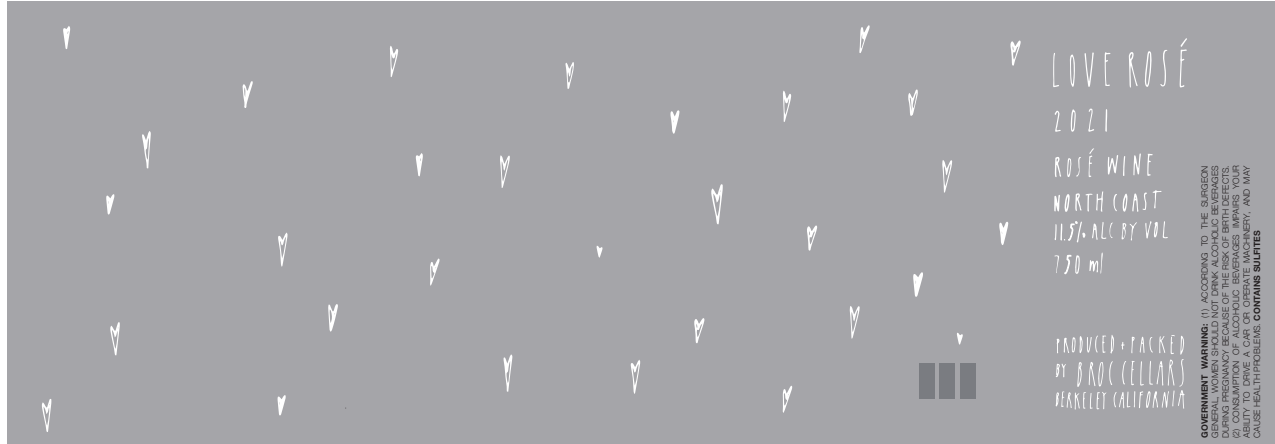


BROC



BROC CELLARS | 2021 ROSÉ

VARIETIES: 97% Valdiguié | 2% Zinfandel | 1 % Trousseau

LOCATION: North Coast

VINEYARDS: Rosewood, Wirth Ranch + Arrowhead Mountain Vineyard

ALCOHOL: 11.5%

TOTAL PRODUCTION: 2500 cases

WINEMAKER'S NOTES:

We foot stomped all the fruit and left it on the skins for 12 hours. Then it was pressed into stainless steel tank where all three varieties fermented together for just over 14 days. The result is a 100% finished wine. This means it fermented until it went dry using only native yeasts and went through spontaneous malolactic fermentation. Each variety brings a unique quality to the wine - spice comes from the Zinfandel, acidity from the Valdiguié and texture from the Trousseau.

VITICULTURAL AREA :

The inspiration for our Love Wines comes from the desire to keep as many older vine plantings and forgotten vineyards of California alive. Valdiguié, a grape formerly known as Napa Gamay, has so much history in Northern California. We love working with this grape. It plays so nicely with Zinfandel and Trousseau grown in California's soil. The Valdiguié comes from Rosewood Vineyard located in Mendocino. From Wirth Ranch located in Solano County Green Valley we get some Valdiguié in addition to Trousseau. The Zinfandel is from Arrowhead Mountain Vineyard in Sonoma. All three vineyards are farmed organically.

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.