

BROC



LOVE SPARKLING
SPARKLING
CHENIN BLANC
2021
PASO ROBLES
11% ALC BY VOL
750ml.
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PRODUCED + BOTTLED
BY BROC CELLARS
BERKELEY CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY AS IT MAY RESULT IN THE RISK OF BIRTH DEFECTS OR OTHER COMPLICATIONS. (2) DRINKING ALCOHOLIC BEVERAGES CAN IMPAIR YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **CONTAINS SULFITES**

BROC CELLARS | 2021 LOVE SPARKLING

VARIETIES: 87% Chenin Blanc + 13% Muscat

LOCATION: Paso Robles and Santa Maria Valley

VINEYARDS: Shell Creek Vineyard and North Canyon Vineyard

ALCOHOL: 11%

TOTAL PRODUCTION: 1000 cases

WINEMAKER'S NOTES:

For the 2021 vintage, we picked early in the morning and left the juice on the skins until the afternoon, when it was pressed into stainless steel tank. We fermented the wine until dry, then added Chardonnay must to sweeten the wine and then bottled the juice. As it warmed up, fermentation occurred again in bottle, providing the gorgeous bubbles. The wine was disgorged by hand with no dosage. Our sparkling is made with love to be enjoyed until the last drop. Have fun and drink up!

VITICULTURAL AREA:

Shell Creek Vineyard is located 20 miles from the town of Paso Robles. It has sandy top soil with calcareous fossilized seashells underneath. The vineyard was planted in 1972 by the Stinton Family (who has owned the property since the late 1800s). Our Chenin Blanc is farmed without the use of pesticides, herbicides or synthetic fertilizers. The vineyard is in the process of getting organic certification and should be complete this year. North Canyon Vineyard, located in Santa Maria Valley, is new for us. They grow Muscat, which we wanted to add to the Love Sparkling this year for the aromatics. The vineyard is practicing organic.

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.