

BROC

produced and  
bottled by  
broc cellars  
berkeley  
california



BROC CELLARS

chardonnay 2021

SONOMA COAST

MICHAEL MARA VINEYARD

12.5 alc/vol 750 ML

GOVERNMENT WARNING: IT IS AGAINST THE FATHER'S  
GENERAL WISDOM SHOULD NOT DRINK ALCOHOLIC BEVERAGES  
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.  
DRIVING UNDER THE INFLUENCE OF ALCOHOL IMPAIRS  
ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY  
CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

## BROC CELLARS - 2021 MICHAEL MARA CHARDONNAY

**VARIETAL:** 100% Chardonnay

**LOCATION:** Sonoma Coast

**VINEYARD:** Michael Mara Vineyard

**ALCOHOL:** 12.5%

**TOTAL PRODUCTION:** 77 cases

### WINEMAKER'S NOTES:

We have a long history with Michael Mara Vineyard, starting with our first vintage working with their Chardonnay in 2010. There is a beautiful balance of fruit and acidity in this wine, making it very special. We brought the grapes in whole cluster and then went direct to press. The juice was allowed to naturally ferment using only native yeasts in one of our Stockinger Austrian oak puncheons and one 60 gallon neutral French oak barrel. No sulfur at fermentation or aging. A small minimal amount of 10 parts added at bottling. Topped off every 4 weeks. Aged on the lees, never stirred, for 10 months.

### VITICULTURAL AREA:

Located just west of the town of Sonoma and at the base of the Sonoma Mountain range, Michael Mara Vineyard is planted on top of rocky lobe and red soil. It is truly a unique site for growing Chardonnay in California, with the fruit absorbing lots of the marine air from the site along with the minerality from the rocky soil. The vineyard was planted in 2006 by Steve Matthiason and the Idell family. 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.*