

BROC



## BROC CELLARS | 2021 SOGI

VARIETAL: 75% Cabernet Pfeffer + 25% Zinfandel

LOCATION: Lime Kiln AVA

VINEYARD: Enz Vineyard

ALCOHOL: 13.5%

TOTAL PRODUCTION: 124 cases

### WINEMAKER'S NOTES:

This is our fourth vintage working with Cabernet Pfeffer coming from Enz Vineyard. This vintage we decided to add Zinfandel grapes (also grown at Enz) to the blend, as the yields for Pfeffer were low for 2021. We know that Cabernet Pfeffer tends to have aggressive tannins, so we fermented the juice true carbonic in concrete. We destemmed the Zinfandel and fermented it in stainless steel. Both the Cabernet Pfeffer and Zinfandel juice were lightly pressed sweet to co-ferment into stainless and concrete, then the wine was aged in neutral French oak barrels for 9 months. Chill it down, pop it open and watch it disappear!

Cabernet Pfeffer is thought to be a child of Cabernet Sauvignon and Trousseau Noir but it is not proven. Some people believe it is Gros Verdot, but no one is certain and it is probably not true. Dr. Pfeffer was a horticulturist in San Jose who identified the variety and named it! (Pfeffer is also the name for pepper in German).

SOGI is a nickname for the area where the vineyard is located in relation to our winery. Broc Cellars is located on 5<sup>th</sup> and Gilman Street in the Gilman district of Berkeley. The vineyard is located South of Gilman – hence SOGI! The image is a Sugi – which is a cedar ball hung outside of sake breweries that we admire on our trips to Japan. We loved the sense of place them and wordplay of SOGI/Sugi so to complete our obsession we hung a large Sugi-like pendant in our tasting room. Come visit!

### VITICULTURAL AREA:

Lime Kiln is located in Cienega Valley just south of Hollister. Enz Vineyard is the only vineyard located in the Lime Kiln AVA. The 40 year-old vines 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 SO<sub>2</sub>, depending on the wine and style.*