



BROC CELLARS - 2021 PETILLANT MAGNUM

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: 180 bottles, just 15 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. Total time in bottle was 7 months and the magnum bottles were disgorged by hand with no dosage. This wine is made for the special moments in life. Enjoy this very small production wine we make each year this holiday season.

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 blend this year for aromatics. The vineyard is practicing organic.

At Brocc 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.