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 S02, depending on the wine and style.

BROC CELLARS | 2021 TROUSSEAU NOIR

VARIETIES: 85% Trousseau Noir + 15% Zinfandel

LOCATION: Solano Country Green Valley

VINEYARD: Wirth Ranch Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 575 cases

WINEMAKER’S NOTES:
This is our fifth vintage making Trousseau after we had old Syrah vines at Wirth Ranch grafted over in 2016. The cuttings come from Matthew Rorick Heritage Vineyard where they were propagated from the library in Jackson Vineyard, planted in 1888. The Trousseau and Zinfandel grapes for the 2021 vintage were 100% destemmed and fermented together in open top stainless fermenters. After pressing, we moved the wine into concrete tank for 6 months. Unfiltered.

VITICULTURAL AREA:
Both the Trousseau and Zinfandel come from Wirth Ranch. The Zinfandel is a younger planting growing next to the Trousseau vines. We wanted to pick it all together this year, as it seems like a nice direction for this wine. Solano County Green Valley is a small area, located just southeast of Napa Valley. Wirth Ranch is planted on steep-sloped, iron-rich volcanic soils. It is located on the western edge of Solano County Green Valley. Steve Wirth farms the vineyard organically and took over the property from his father.