



BROC CELLARS | 2021 BROC VALDIGUIÉ

VARIETAL: 100% VALDIGUIÉ

VINEYARD: WIRTH VINEYARD

LOCATION: SOLANO COUNTY GREEN VALLEY

ALCOHOL: 13.5%

TOTAL PRODUCTION: 62 CASES

WINEMAKER'S NOTES: 2021 was a very low yielding year with this special fruit, with only 1 ton of these old vine whole berry clusters of Valdiguié from Wirth Ranch. The grapes went directly into one of our open top fermentation tanks. Semi-carbonic fermentation and when the wine was ready, we gently pressed into two neutral barriques to age for 10 months. With older and dry farmed vine plantings, you get more complexity, depth and structure. The outcome is darker fruit with lifting acidity. This is a wine that stands out from the rest and ages nicely.

VITICULTURAL AREA: The dry-farmed Valdiguié vines from Wirth Ranch were originally planted in 1948. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The vines grow deep in steep-sloped, iron-rich soils and is 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.