



2022 CORTEZA GRENACHE

THE STORY: California grows amazing Grenache and this vintage underscores its best elements. This is a light-bodied red we're excited to bring to the table. The Grenache has depth and a friendly tannin structure that speaks volumes but is light enough to pair with so many dishes. We destemmed the Grenache and fermented it in stainless steel. Once fermentation finished, we aged in neutral oak barrique for five months before bottling. We bottled just enough for club members so this will go fast. Enjoy at cellar temperature.

FUN FACT: The Grenache grape is winemaker Chris Brockway's favorite variety. He made it a lot earlier on in his winemaking career and we love the opportunity to work with it again.

VARIETIES: 100% Grenache Noir

VINEYARD: Corteza Vineyard

ALCOHOL: 11.5%

TOTAL PRODUCTION: 121 cases

All Broc Cellar wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used 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. Sulphur is never added during fermentation and aging. We add little to no SO2 at bottling, depending on the wine, year and style.

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