



## BROC CELLARS - 2022 GOT GRAPES WHITE

### THE STORY :

This year's release of the white is 100% Cortese from the Lost Slough Vineyard. This is our first time working with this varietal and vineyard. It is not common to find Cortese growing outside of Italy. What we find most special with this release is the bright salinity in the wine - which is a special characteristic from the vineyard site. Whole clusters were foot stomped and then pressed to stainless tank to naturally ferment and age for 5 months. This wine was left unfiltered and unfined. Enjoy and drink up, this will go fast!

Got Grapes is our yearly reminder to tug on the thread of curiosity. Our inaugural Got Grapes was a red blend of Valdiguié and Chenin Blanc, which debuted in 2017 at Ordinaire's annual Nouveau party in Oakland. We've embraced the opportunity ever since to have our Got Grapes label showcase blends and single varietals that catch our eye each harvest.

**FUN FACT :** The Got Grapes label is inspired by a truck with a giant grape person saying "Got Grapes" in purple graffiti art that was parked outside of Chris's apartment in San Francisco for many years. The question always faced him each morning as he walked out of the door - "Got Grapes?"

**VARIETIES :** 100% Cortese

**LOCATION :** Lost Slough Vineyard - Clarksburg AVA

**ALCOHOL :** 12%

**TOTAL PRODUCTION :** 974 cases

**VITICULTURAL AREA :** The Cortese grapes come from Lost Slough – a 300 acre vineyard in the river delta area of Sacramento's Clarksburg AVA. It is unusually cool for its location and very rich with minerals as the vineyard was once below sea level and still contains many shells in its sandy soil. We source a section of the vineyard that grows this beautiful organically farmed Cortese.

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*At Broc Cellars, 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.*