



## 2022 GRENACHE GRIS

**THE STORY:** The Grenache Gris is one of our favorite wines. The color varies each year depending on the canopy of the vines throughout the growing season. This year we footstomped the grapes and left the juice on the skins for 24 hours before being pressed. The wine began fermentation in stainless steel and then moved to ferment and age in a mix of sandstone jars and neutral French oak barrique. We aged the wine a little longer this year in sandstone jars to help further elevate the pleasing acidity in the glass. The Grenache Gris hails from Gibson Ranch, in McDowell Valley just inland of the town of Mendocino, where some of their Grenache vines are more than 110-years-old. Their age really shows as the grape skins can vary widely in color depending on the year and harvest from sun-soaked pale to darker tones closer to Grenache Noir.

**FUN FACT:** Some vines at Gibson Ranch are more tree-like, stretching over six feet tall.

**VARIETIES:** 100% Grenache Gris

**VINEYARD:** Gibson Ranch

**ALCOHOL:** 11.5%

**TOTAL PRODUCTION:** 261 cases

*Our goal in making wine is to bring out the natural expression of the grape. We use organically grown grapes and harvest early for healthier grapes that retain their good acidity. This often results in lower alcohol wines and the lower Brix (sugar content) at harvest, which allows for easier fermentations. All Broc wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make the wine. We may add a minimal amount of sulphur at bottling depending on the year, wine and style. We never add sulphur during fermentation and aging.*