



BROCCELLARS - 2022 LOVE ROSE

THE STORY :

This vintage is about abundance: From the expansion of grape varieties featured in this vintage to the flavors and textures up for exploration in the glass. The 2022 is mostly Valdiguié and Carignan with Zinfandel, Grenache Noir and Barbera – several new varieties to the Love Rosé blend.

We foot stomped the grapes, which remained on the skins and stems for up to 24 hours. All varieties, excluding the Grenache, were gently pressed into stainless steel tank to naturally ferment. The Grenache underwent carbonic maceration before it was pressed, fermented and aged in concrete tank. Sulphur was not added during fermentation and aging. Once fermented to dry, the wine aged on the lees for four months. All were blended at bottling with a small amount of sulphur addition. Each variety brings a unique quality to the wine - acidity from the Valdiguié, spice from the Zinfandel, texture from the Carignan, herbal notes from the Grenache Noir and salinity from the Barbera.

“Wine is a thoughtful expense. We set out to make the Love wines with the intention of making more affordable blends that bring joy to the table and can be shared any day.” – Chris Brockway

FUN FACT : First vintage of Love Rosé that includes carbonic concrete fermentation, which elevates the wine’s freshness.

VARIETIES : 66% Valdiguié | 18% Carignan | 7% Zinfandel | 5% Grenache Noir | 4% Barbera

VINEYARDS : Shell Creek, Ricetti, Arrowhead Mountain, Corteza & Fox Hill Vineyard

ALCOHOL : 11%

TOTAL PRODUCTION : 2832 cases

Our Love Collection showcases California’s best unsung varieties found in beautiful and unexpected places. Always made with organic grapes from small-family owned vineyards, it delivers naturally made transparent wines to all at an affordable price.

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.