



## 2022 Love White

**THE STORY:** This is one of the more interesting and complex Love Whites yet. It's evolved over the years from a Rhône blend of Marsanne and Roussanne and this is the first year we've added Orange Muscat to the mix. California is one of the few places Orange Muscat is grown and it is often made in a sweeter style wine. For us, we love the beautiful aromatics and charming texture it brings to the wine. Picpoul from Windmill Vineyard is more substantially featured this year, which brings a new brightness to the blend that makes it hard to put down the glass.

All white grapes receive a light footstomp on arrival at the winery. It's an important step for two reasons: We like the complexity the short skin contact gives the wine and, more functionally, treading breaks up the clusters to better fit everything into the press. After a gentle press, the wine goes into mostly neutral barrique with a small fraction into stainless steel tank where it's fermented and aged for six months.

**FUN FACT:** Orange Muscat's pedigree was hotly debated until DNA studies confirmed that it's a crossing of Chasselas, Muscat Blanc and Petit Grains.

**VARIETIES:** 26% Picpoul | 22% Clairette | 22% Orange Muscat | 15% Marsanne | 10% Roussanne | 5% Chardonnay

**ALCOHOL:** 11%

**TOTAL PRODUCTION:** 1789 cases

*Our Love Collection showcases California's best unsung varieties found in beautiful and unexpected places. Made with organic grapes, it delivers naturally made transparent wines 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*