



## BROC CELLARS | 2022 NOUVEAU

VARIETIES: 2022 Broc Harvest Blend

LOCATION: California

ALCOHOL: 12%

TOTAL PRODUCTION: 501 cases

### WINEMAKER'S NOTES:

This year's Nouveau is a blend of everything (white, rosé and red) that we brought in and made for our 2022 Harvest. The base of the wine is 50% Valdiguié from Shell Creek Vineyard and 25% Orange Muscat that we began working with this year from Hartwick Vineyard. The remaining 25% is a co-fermented blend of mixed varieties all brought in and pressed this year. After each pressing, we captured some juice from each lot into a stainless tank as a combination of free run and pressing. We wanted to capture and highlight all vineyards and varieties brought in as an example of everything we do here at Broc. Having it all together in one bottle is a fun way to remember this past harvest. We hope you enjoy this taste of our 2022 harvest season.

At Broc Cellars, all of 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 S02, depending on the wine and style.

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