



2022 SOGI

THE STORY: Introducing your new favorite medium-bodied red. It's a wine that will hold up to chillier months, but still feels refreshing when the temperature climbs and the days are long. Our Cabernet Pfeffer hails from two vineyards: Siletto Vineyards in San Benito and 40-year-old vines at Enz Vineyard, the only vineyard in the Lime Kiln AVA south of Hollister, CA. One of Cabernet Pfeffer's greatest mysteries is when it arrived in California and how the small amount of Cienaga Valley plantings have stayed isolated in this area more than 100 years later. The Cabernet Pfeffer underwent whole cluster carbonic maceration in concrete tank to tame the grape's bold tannins. Once fermentation finished, it was lightly pressed and aged in neutral oak barrique for five months. Easy to chill, fun to open.

FUN FACT: SOGI is a nickname for where the vineyard is located in relation to our winery. Broc Cellars is located in the Gilman district of Berkeley. The vineyard is located South of Gilman – hence SOGI!

VARIETIES: 85% Cabernet Pfeffer | 10% Zinfandel | 5% Cabernet Sauvignon

VINEYARD: Siletto and Enz Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 336 cases

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.

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